

Kiona

2022 COLUMBIA VALLEY OLD VINE CHENIN BLANC

COLUMBIA VALLEY ORIGINALS

We're not Kiona Cellars. We're not Kiona Winery. We are Kiona Vineyards. That's an important distinction for us to make, because we grow grapes. For our own winery and for more than 60 others. Kiona Vineyards comprises several estate sites, all with their own distinct traits and tendencies. They are the essence of our family's forty-year tradition.

VINEYARD PROFILE

Chenin Blanc grows exceptionally well in the Columbia Valley, where big temperature swings and ample sunlight ensure nice ripening and vibrant acidity. Strong demand and limited old-vine acreage keep Chenin Blanc in the hands of only a few top-notch producers, Kiona Vineyards and Winery included. Our plantings at the Kiona Estate vineyard date back to 1976.

WINE PROFILE

With trademark bright, crisp, fruit-forward characteristic and immense food-pairability, our Chenin Blanc is a definite crowd-pleaser. Barrel ferments and clay amphora treatments in the blend emphasize texture and mouthfeel. Chenin delights with its versatility; drink by itself poolside under an umbrella, jazz up a Mediterranean salad, or pair with fresh Pacific Northwest seafood.

SPECIFICATIONS

FRUIT SOURCING //

85% Estate Grown
15% Purchased Fruit

VINEYARD COMPOSITION //

63% Kiona Estate
15% Andrews (Sourced)
11% Artz Vineyard
11% Ranch at the End of the Road

VARIETAL COMPOSITION //

78% Chenin Blanc
9% Viognier
7% Roussanne
4% Gewürztraminer
2% Sauvignon Blanc

BOTTLING //

Branded microagglomerated technical cork. Poly laminate capsule. Label design by Transom, printing by Columbia Label. 2,047 12 x 750 mL cases.

WINEMAKING TEAM //

Tyler Williams, Mellissa Whitaker, Junior Flores, Ismael Aguilar, Jorge Mejia

WINEMAKING //

Chenin Blanc components machine-picked on 10/27 & 11/12. 64% of total blend stainless tank ferment. Remaining 36% saw a mixture of clay amphora ferments, and new french & neutral oak ferments. Approximately 30% of total volume went through full ML.

VINTAGE NOTES //

2022 was a vintage of two halves; cool to start, warm to finish. Compared to 2021, the first three months of the 2022 ripening period had 17% fewer heat units, and the following four months had 4% more. Overall, heat units during the April 1 - October 31st ripening season showed a ~6.5% decrease. The cool start to the vintage resulted in a statewide trend pushing many pick dates later into the fall. 2022 wines will showcase vibrant acidity, deep color (reds), lower alcohol levels, and excellent aging potential.

pH // 3.55 TA // 5.6 g/L VA // 0.33 g/L GLU+FRU // 7.6 g/L VEGAN // Yes

SUSTAINABLE CERTIFICATION // Yes - Sustainable WA RELEASE // Feb. 2023, \$19

WORLD CLASS IN LIGHTER GLASS // Finished product case weight - 34.0 lbs

JJ SAYS // "Pay attention! The bottle will be gone before you realize what's happened."



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KIONA VINEYARDS AND WINERY

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