

Kiona

2023 COLUMBIA VALLEY OLD VINE CHENIN BLANC

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 included.

In the pioneering days of the US wine industry, Chenin Blanc enjoyed wider adoption, with plantings up and down the west coast. Over time, vintners discovered that they could charge more per bottle/acre for other white cultivars - Chenin Blanc was systematically pulled and replaced with the now-ubiquitous Chardonnay, among other things. The tide of public opinion has changed, however: Chenin Blanc - particularly old vine versions - are highly sought after by sommeliers and wine buyers in 2025.

With trademark bright, crisp, fruit-forward characteristic and immense food-pairability, our Chenin Blanc is a definite crowd-pleaser. Barrel ferments 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.

VINEYARDS // 62% Phil Church (sourced), 15% McKinley Springs (sourced), 13% Kiona Estate, 8% Artz Vineyard, 2% Ranch at the End of the Road

COMPOSITION // 90% Chenin Blanc, 8% Viognier, 2% Roussanne

VINES PLANTED // Phil Church 1979, McKinley Springs 1981, Kiona Estate 1976 & 1983

WINEMAKING // Chenin Blanc components picked 9/21 & 9/27. Inoculated with *Saccharomyces cerevisiae* Laffort VL2. 13% volume fermented in clay amphora, 9% new french, 17% 2nd+3rd fill, remainder stainless. ~17% total volume full ML.

ACCOLADES // 90 - Wine Enthusiast, 91 - Decanter, 92 - Sean Sullivan, 91 - Paul Gregutt

pH // 3.58 **TA** // 5.9 g/L **GLU+FRU** // 5.24 g/L **VA** // 0.46 g/L **ALC.** // 13.2% **VEGAN** // Yes

