



## 2017 K Art Den Hoed Viognier

A shimmering yellow/green hue. Super salivating aromas of Asian pear, nectarine, crushed stone that give way to apple blossom, honeysuckle and an electrifying spine of minerality, anchoring the full palate of deliciousness.

### Current & Past Scores

#### 93 Points, *Jeb Dunnuck* (formerly of *Robert Parker's Wine Advocate*)

"From a site in the middle of Yakima Valley and seeing a shorter stint in barrel without malolactic fermentation, the 2017 Viognier Art DenHoed offers a vibrancy and freshness that's beautiful. Tart citrus, mint, crushed stone, and white flowers all emerge from this medium-bodied beauty that has real Viognier character and stays fresh and lively on the palate."

#### 92 Points, *James Suckling*

"A blend of two plots in the same vineyard, this has a fresh-apricot edge with a slant of peaches and lemons, as well as stony nuances. The palate is neatly textured and has a fresh yet fullish-bodied style. Drink now."

#### 91 Points, *Vinous/Tanzer*

"...Pale silver-yellow color. Sexy scents of peach, lime, mint and white flowers. Sweet fruit salad and candied pineapple flavors show excellent intensity and framing acidity. A fairly large-scaled Viognier but also pure and crisp, finishing with positive phenolic grip, a suggestion of nutty oak and surprising dryness. In a hedonistic Gangloff style, revealing a faintly meaty quality."

### Vineyard

The vineyards we work with are farmed using the most up to date sustainable practices.

**Art Den Hoed** (100%): Made entirely from Art Den Hoed's vineyard in lower Yakima Valley, this site is unique because it sits at 1300 ft. in elevation, making it one of the cooler vineyards in the area with excellent air drainage. We source from two blocks of Viognier, the older planted in 2000 and the newest planted in 2006.

### Vintage

2017 was a fantastic year for making wine with a cool spring and a fair amount of rain. Washington had an ideal spring for healthy vines. The moderate temperatures during summer were perfect for small clusters and yet delayed veraison into the fall where we had a consistent ripening season that allowed us to hang the fruit for perfect tannin and flavor without losing acidity or acquiring too much alcohol. Overall it was a vintage to remember.

### Blend

100% Viognier

### Appellation

Yakima Valley

### Production

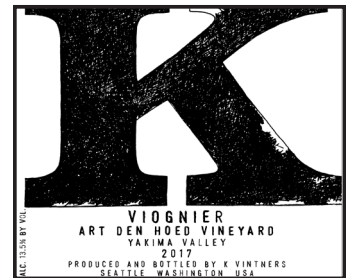
Yield: 3.2 tons per acre  
100% whole cluster pressed  
Yeast: native  
100% neutral French barrriques  
6 months barrel-aged on lees

### Wine Analysis

5.5 g/L titratable acidity  
3.59 pH  
13.5% alcohol  
No residual sugar

### UPC

184745001017



SIXTO



SUBSTANCE

B. Leighton