



2023 K VINTNERS ART DEN HOED VIOGNIER

TASTING NOTES BY WINEMAKER CHARLES SMITH

Once introduced, once taken, brilliant exotic and appealing ripe peach and fresh picked apricot on a warm sunny day. Honeysuckle and a touch of tangerine envelope the senses, crushed slate, wisteria, and a gifted white rose entangle, enchant, and linger. This Viognier is so beautiful and so noble.

VINTAGE NOTES

2023 was the quintessential ugly duckling turned into a beautiful swan kind of vintage—a very long, wet, and cold winter with a fairly significant freeze and little to no spring. Bud break started late April, and to be honest, we were pretty nervous about how this would affect the vintage, but Mother Nature was on our side and gave us one of the most incredible May and June we have ever seen, with temperatures perfect for growing grapes. It continued into July and August with temperate temperatures and kept right on going with a long and perfect harvest for ripening fruit. It was a fantastic year for whites, balanced with great acidity and complexity, but the reds are incredible, as well as dark, bold and incredible tannins—very much a vintage to keep track of in the future.

CURRENT SCORES

92 Points, *James Suckling*

“Fragrant and clean expression of viognier with apricots, apple blossoms and guava on the nose. Medium-bodied with distinct varietal oiliness, but it has excellent freshness and a refreshing flower-petal astringency. Drink now.”

94 Points, *Jeb Dunnuck*

“With a kiss of reduction in its white peach, honeyed flowers, and subtle tangerine notes, the 2023 Viognier Art Den Hoed hits the palate with medium to full-bodied richness, a round, lush mouthfeel, and a clean, light, graceful, incredibly drinkable style. It’s a beautiful, incredibly classy Viognier that I’d happily put side by side with anything from the Northern Rhône. Drink bottles over the coming couple of years.”

VINEYARD

Art Den Hoed Vineyard (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.

WINEMAKING

Varietal Breakdown: 100% Viognier

Appellation: Yakima Valley

Production: 2.8 tons per acre, native yeast, whole cluster pressed in stainless steel tank | 4 months barrel-aged on lees in 100% neutral French oak demi-muids

Wine Analysis: 5.1 g/L titratable acidity, 3.67 pH, 14.5% alcohol, no residual sugar

UPC: 184745001017

