



2020 K ART DEN HOED VIOGNIER

TASTING NOTES BY WINEMAKER CHARLES SMITH

OH LORD! So beautiful, so gorgeous and so bright and lively. Honeysuckle, white peach and orange blossom embrace your senses, then continue with a rich yet piercing palate announcing layers of lemon peel, lilac and mineral complexity. Inviting, brilliant and satisfying — this one will leave you in awe!



VINTAGE NOTES

The 2020 vintage might be the best vintage that we have ever had in Washington state history. We had an incredible growing season that was long and temperate, allowing the fruit to ripen evenly. The wines are focused, rich, complex and lively. The reds are restrained and elegant, yet powerful with incredible tension and balance. And our white and rosé wines are wonderfully rich on the palate but balanced with enough acid to make the wines complete. We are excited to see how these wines evolve!

CURRENT & PAST SCORES

93 Points, *James Suckling*

“A dynamic nose that shifts between toasted almonds, lemon curd and sweet herbs. Medium-to full-bodied, mineral and nutty. Rather intriguing in its complexity and nuance. Full of delicious character. Drink now.”

93 Points, *Jeb Dunnock* (v2019)

“... Revealing a light gold hue as well as a classic nose of white peach, orange blossom, white flowers, and a touch of honeyed almonds, it hits the palate with medium-bodied richness, nicely integrated acidity, and plenty of classic Viognier richness and complexity. Enjoy bottles over the coming 2-3 years.”

90 Points, *Vinous—Stephen Tanzer* (v2019)

“Sliced-pineapple, vanilla and light honey character. It’s full-bodied with a firm line of acidity running through the center palate. Tight and focused. Round texture with nice phenolic tension. Drink now.”

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: 2.9 tons per acre, native yeast, 100% whole cluster pressed. Fermentation: 50% neutral barrel, 50% concrete tank. 4 months barrel-aged on lees in neutral French Demi-Muids

Wine Analysis: 5.6 g/L titratable acidity, 3.49 pH, 14.5% alcohol, no residual sugar

UPC: 184745001017



HOUSE of SMITH