



2021 K ART DEN HOED VIOGNIER

TASTING NOTES BY WINEMAKER CHARLES SMITH

Stunning and pure, it sings with a beautiful voice of apricot, apple skin and a bouquet of flowers – lilac, honeysuckle and rose. On the palate, bright and lively with incredible focus. This wine doesn't waver from its brilliant core as it unfolds with flavors of Mandarin zest, passion fruit, fresh picked marjoram and crushed slate. A symphony of deliciousness!



VINTAGE NOTES

2021 was one of the warmest vintages to date in Washington. It started with an early bud break due to nice weather and moderate temperatures. June was one of the warmest in recorded history, resulting in very small berries. Veraison and the beginning of the ripening season were nice and even, creating a beautiful, extended ripening season that led to excellent fruit with incredible concentration. Overall, 2021 is a distinct and lovely vintage and produced fantastic wines to enjoy now and into the future.

CURRENT & PAST SCORES

95 Points, *James Suckling*

"Lovely aromas of grapefruit rind, lime leaf and lily. Medium-bodied with texture and nice weight. This builds on the palate with complex, floral flavors. Stony-mineral finish. Steady and balanced. Vibrant at the end. Drink or hold."

93 Points, *Jeb Dunnuck* (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: 3.1 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: 5.8 g/L titratable acidity, 3.48 pH, 14.5% alcohol, no residual sugar

UPC: 184745001017



HOUSE of SMITH