

KATE ARNOLD



AVA

Columbia Valley, WA
(37% Rattlesnake Hills sub-AVA)

VARIETAL CONTENT

100% Riesling

REGIMEN

Stainless Steel

CASES PRODUCED

564

ABV

12.6%

SUGAR

0.1% Half Dry

FOOD PAIRING

Grilled lemon caper halibut with roasted root vegetables or a broccoli apple salad with mustard and cider vinegar dressing.

CONTACT

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TASTE PROFILE

- COLOR** / Medium straw.
- AROMAS** / Juicy white peaches, ripe citrus, mandarin notes, and Anjou pears.
- FLAVORS** / Pineapple, orange peel, and mineral notes.
- STRUCTURE** / The palate is crisp and refreshing with natural acids, giving the wine longevity and a balanced mouthfeel.

VINEYARD SOURCES

63% Four Feathers

37% Zillah Ranch

100% Estate Vineyards

2020 VINTAGE REPORT

The 2020 harvest was first affected by a series of freeze events in October 2019 which led to bud damage, yielding reduced canopies and fruit load. Winter was unseasonably warm until snow and freezing temperatures took place on March 14th as many orchards were prematurely blooming and the pandemic began. Fortunately, many grapevines remained dormant until bud-break in mid-April during a wet and colder spring that contributed to smaller clusters. Temperatures remained relatively low during June and early July with few heat spikes.

In early September, a severe windstorm hit the region and smoke from local and Oregon wildfires invaded the valley for a few formidable days. This unwelcomed smoke had a limited impact on white grapes but hastened our picking decisions.

At Zillah Ranch in the Rattlesnake Hills, vines were badly battered with clusters girdled by the windstorm. We harvested all Riesling from this vineyard in just six days to finish our earliest harvest to date on September 21st. Yields were down by 20%, but the juice quality was excellent. The remaining Riesling grapes in this vintage came from Four Feathers which was more sheltered from the windstorm and smoke. We were able to let the clusters hang for several weeks longer to achieve a beautiful golden color and develop delicious mandarin and nectarine flavors. We harvested blocks five and three on October 1st and 8th, respectively, breaking another record for the earliest ever end of harvest.