

Kiona

2018 COLUMBIA VALLEY ESTATES CUVÉE

COLUMBIA VALLEY ORIGINALS

We're not Kiona Cellars. We're not Kiona Winery. We are Kiona Vineyards. That's an important distinction for us to make, because we grow grapes. For our own winery and for more than 60 others. Kiona Vineyards comprises several estate sites, all with their own distinct traits and tendencies. They are the essence of our family's forty-year tradition.

VINEYARD PROFILE

Estates Cuvée is a blend from all of our estate vineyards. Each site contributes to the wine in a special way, resulting in a declassified estate-grown wine that is uniquely representative of Washington state. The Columbia Valley components bring acid, fruit, and drinkability, while the Red Mountain additions contribute depth, structure, and color.

WINE PROFILE

Cabernet Sauvignon takes the driver's seat in the 2018 version of Estates Cuvée, and for good reason; it's delicious, we have it planted everywhere, and Red Mountain is famous for it. Blended to be the perfect glass pour for that corner bistro you really enjoy, we want Estates Cuvée to be easy-to-like while offering plenty of layering and depth.

SPECIFICATIONS

AVAs IN BLEND //

76%Red Mountain AVA 24%Columbia Valley AVA

VARIETAL COMPOSITION //

80%Cabernet Sauvignon 17% Merlot 3% Lemberger

CASE PRODUCTION //

3,456 12 x 750 mL cases, btld 09/22

WORLD CLASS IN LIGHTER GLASS //

Finished product case weight 34.5 lbs

JJ SAYS //

"It's the Mr. Roger's of Kiona's neighborhood: serious but approachable. Sweater vest not included."

VITICULTURIST //

Scott Williams

WINEMAKING TEAM //

Tyler Williams, Mellissa Whitaker, Junior Flores, Scott Williams

WINEMAKING //

Cuvée includes machine-picked and hand-picked components fermented in stainless steel tank (with pumpovers) and 1.5 ton open-top fermenters (punchdowns). Full ML in barrel, topped 6x per year, 35% new-oak equivalent, mixture of french and american.

VINTAGE NOTES //

2018 heat accumulation tracked slightly behind the 2017 vintage on Red Mountain. Bloom occured slightly ahead of historical averages, and during ideal weather conditions. Crop loads were heavy going into the summer, resulting in the need to perform additional thinning. Weather during harvest (September-October) was ideal. It's a stellar high acid and high sugar vintage.

pH // 3.81 TA // 5.3 g/L VA // 0.73 g/L RS // 0.68 g/L ALC. // 15.2%