

# Hiona

# 2018 ESTATE RED MOUNTAIN

# RESERVE

# RED MOUNTAIN ORIGINALS

In 1975 our family planted the first vineyard on Red Mountain, an area now known for producing some of the world's most powerful, opulent wines of distinction. For three generations we've worked together on our farm to grow exciting, vineyard-driven wines that capture the essence of our Red Mountain estates.

## $VINEYARD\ PROFILE$

The world's finest wines are a reflection of place. Origin and geography matter most when dictating what a finished bottle tastes like. More than winemakers, more than varieties, more than yeast or barrel or blending variables; wines taste like their place. This wine showcases Red Mountain and our place here. The 2018 version features fruit from Heart of the Hill, our largest vineyard in the AVA.

## WINE PROFILE

Reserve is a reflection of our vineyard operations on Red Mountain. Built to showcase our AVA, the 2018 features exemplary Red Mountain red and black fruit, firm tannins, and a lengthy finish. Oak is layered but not dominant, as food-pairability is paramount in our blending philosophy. A testament to our 40-year Red Mountain tradition.

# SPECIFICATIONS

#### **ESTATE VINEYARD COMPOSITION //**

79% Heart of the Hill 17.5% Sunset Bench 3.5% Kiona Estate

#### **VARIETAL COMPOSITION //**

70% Cabernet Sauvignon

14% Merlot

5% Petit Verdot

4% Petite Sirah

3.5% Cabernet Franc

3.5% Malbec

## CASE PRODUCTION //

709 12 x 750 mL cases

## RETAIL RELEASE //

April 2022, \$65 USD

# WORLD CLASS IN LIGHTER GLASS //

Finished product case weight 34.5 lbs (Split bottling - heavier glass DtC)

#### VITICULTURIST //

Scott Williams

#### **WINEMAKING TEAM //**

Scott Williams, Tyler Williams, Mellissa Whitaker, Junior Flores

#### WINEMAKING //

100% hand-picked into macrobins. Mechanically and optically sorted into 1.5 ton open-top stainless fermenters. Twice-daily manual punchdowns. Press fractions separated; final blend includes almost entirely free-run components. Full ML in barrel, topped 6x per year. 65% 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 // 3.78

TA // 5.4 g/L

VA // 0.71 g/L

ALC. // 15%