

Kiona

2021 COLUMBIA VALLEY LATE HARVEST RIESLING

COLUMBIA VALLEY ORIGINALS

In 1975 our family planted one of the first vineyards in the Columbia Valley, 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 the Columbia Valley.

VINEYARD PROFILE

Acid balance is imperative when crafting world-class Late Harvest wine, and we've found that the Riesling from Olsen vineyard is ideally suited for that requisite trait. It's got the ideal exposure, precipitation levels, and diurnal shift to produce this delicious, well-balance dessert wine.

WINE PROFILE

Picked far into the growing season, this Late Harvest Riesling had plenty of time to develop exceptional flavor complexity and high sugar levels. The wine is cold-fermented to preserve fresh-fruit flavors and accentuate the site's vibrant acidity while capturing a small amount of fizzante in every bottle. A small Gewürztraminer component adds aromatic complexity and spice.

SPECIFICATIONS

FRUIT SOURCING //

59% Purchased Fruit 41% Estate Grown

VINEYARD COMPOSITION //

59% Olsen (Yakima Valley AVA)

27% Kiona Estate

14% Ranch at the End of the Road

VARIETAL COMPOSITION //

86% Riesling

14% Gewürztraminer

PRODUCTION SIZE //

1,104.42 12 x 750 mL cases

RETAIL RELEASE //

January 2022, \$17 USD

WORLD CLASS IN LIGHTER GLASS //

Finished product case weight 37.0 lbs

WINEMAKING TEAM //

Tyler Williams, Mellissa Whitaker, Junior Flores, Scott Williams

WINEMAKING //

Olsen Riesling components machine-picked on 10/12~&~10/13, Kiona Estate Riesling components machine-picked on 10/16~&~10/19. Ranch Gewürztraminer component machine-picked picked 10/19. Average Harvest Brix 25.0° . Stainless steel ferments (innoculated with <code>Saccharomyces cerevisiae</code> "Epernay 2") stopped on 11/10 (Gew.), 11/11 (Ries.), and 11/15 (Ries.). Blended over the course of 1.5 months. Bottled 01/22 - 02/22.

VINTAGE NOTES //

2021 saw some of the warmest temperatures on record in our area, particularly early in the growing season. Heat units in May and June tracked 11.8% and 10.5% higher than in 2020, respectively, while the second half of the summer (July-September) was cumulatively 12.2% lower. Quality across the board is high, with many growers on Red Mountain noting the surprisingly nice acidities given the powerful ripening season. Yields were lower than expected.

pH // 3.17 TA // 7.1 g/L GLU + FRU // 98 g/L ALC. // 9% VEGAN // Yes