

Kiona

2021 ESTATE BOTTLED RED MOUNTAIN MALBEC

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

In 15 years Malbec grew from a 2-acre experiment to Kiona's fifth-most-planted cultivar on Red Mountain. The variety is highly sought after by Red Mountain winemakers for its strong varietal typicity and opaque coloration – demand for Sunset Bench Malbec continues to outpace supply. Average elevation at Sunset Bench is almost 100' higher than at Kiona Estate, resulting in exposure and drainage that are particularly well-suited to the thick-skinned grape.

WINE PROFILE

Malbec was "discovered" by the new world wine-drinking public as a superb stand-alone cultivar for fruit-forward, dark, approachable wines with lots of depth. This certainly holds true on Red Mountain, where the wines tend to exhibit a softer, svelte tannin profile. Of the Bordeaux red cultivars grown in our region, Malbec stands out as being particularly tasty in its youth and equally at ease with food or by itself.

SPECIFICATIONS

ESTATE VINEYARD COMPOSITION //

95% Sunset Bench 5% Kiona Estate

VARIETAL COMPOSITION //

95% Malbec

5% Cabernet Sauvignon

WORLD CLASS IN LIGHTER GLASS //

34.5 lb finished case weight. 537 12×750 mL cases bottled in 470-gram ecoglass. No capsule. Certified TCA-free microagglomerated technical cork.

ACCOLADES FOR PRIOR VERSION //

90 - Vinous

90 - Wine Advocate

90 - Dunnuck

91 - Suckling

93 - Gervasi

VITICULTURIST //

Scott Williams, Javier Ponce

WINEMAKING TEAM //

Tyler Williams, Mellissa Whitaker, Junior Flores, Jorge Mejia, Stephanie Santos

WINEMAKING //

Sunset Bench Malbec hand-picked into macrobins 9/29/2021. Mechanically and optically sorted into 1.5 ton open-top fermenters, inoculated with *Saccaromyces cerevisiae* NT116, twice daily pumpovers. 100% ML. ~16% total volume aged in new french oak for 23 months, remainder largely 2nd and 3rd fill.

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 // 3.84 TA // 5.8 g/L GLU+FRU // 0.24 g/L VA // 0.68 g/L ALC. // 14.8%