

Hiona

2021 ESTATE BOTTLED RED MOUNTAIN SANGIOVESE

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 Ranch at the End of the Road Sangiovese block features a steep grade and is located on the wind-side of a north-south windbreak. It's a 1-of-1 location on Red Mountain and produces fantastically charming wines. Eagle-eyed label readers may notice a small Ciel du Cheval component in the blend; friend and neighbor Richard Holmes called us up during the 2021 harvest to let us know that a small amount of Merlot was available. We bought it up and it ended up working beautifully in this wine.

WINE PROFILE

Sangiovese is an extremely versatile grape that has near universal appeal for red wine drinkers. On Red Mountain, the wines are racy and bright, with vibrant red fruit character and trademark minerality. Its ample acidity makes Sangiovese a food-pairing superstar, able to complement a wide array of foods.

SPECIFICATIONS

VINEYARD COMPOSITION //

94% Ranch at the End of the Road

3% Heart of the Hill

3% Ciel du Cheval (Sourced)

VARIETAL COMPOSITION //

91% Sangiovese

3% Cabernet Sauvignon

3% Merlot

3% Syrah

BOTTLING //

773.16 12 x 750 mL cases. Branded microagglomerated technical cork. No capsule.

JJ SAYS //

I can't decide if the back label text, "...flaunts vivid new-world panache" is the best or worst writing I've ever done.

VITICULTURIST //

Scott Williams

WINEMAKING TEAM //

Tyler Williams, Mellissa Whitaker, Junior Flores

WINEMAKING //

Ranch Sangiovese hand-picked into macrobins 10/11/21. Mechanically and optically sorted into 1.5 ton open-top fermenters, twice daily pumpovers. 100% ML. ~ 10 month élevage: 14% of Sangiovese aged in new french oak, 7% new american oak. Balance in 2nd + 3rd fill barrels.

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 // 3.67 TA // 5.2 g/L GLU+FRU // 0.29 g/L VA // 0.4 g/L ALC. // 14.0%