

# Kiona

## 2022 COLUMBIA VALLEY 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

Riesling grows exceptionally well in the Columbia Valley, where warm summer days and cool summer nights ripen the grape fully while still maintaining ample acidity. The foundational component of our 2022 version hails from the oldest vines on Red Mountain at Kiona Estate, planted in 1975. Sourced fruit from the nearby Olsen Brothers vineyard, a slightly cooler site in the Yakima Valley, rounds out the blend.

### WINE PROFILE

Washington State Riesling has its own trademark style; it's ripe and indulgent with appealing acid balance and great food-pairability. By blending two sites from the greater Columbia Valley - Olsen in the Yakima Valley AVA, and our own Kiona Estate in the Red Mountain AVA, we can layer Riesling typicities in one blend; melon and floral, spice and citrus. It's a delicious off-dry blend that showcases the region.

### SPECIFICATIONS

#### VINEYARD COMPOSITION //

59% Kiona Estate (Red Mountain AVA)  
41% Olsen (Sourced, Yakima Valley AVA)

#### VARIETAL COMPOSITION //

100% Riesling

#### RETAIL RELEASE //

February 2023, \$15 USD

#### BOTTLING //

Branded microagglomerated technical cork. Poly laminate capsule. Label design by Transom, printing by Columbia Label.

#### JJ SAYS //

"Both the Red Mountain AVA and Yakima Valley AVA are located within and considered part of the greater Columbia Valley AVA, hence the designation."

#### WORLD CLASS IN LIGHTER GLASS //

Finished product case weight 36.5 lbs

#### CASE PRODUCTION //

2,936 12 x 750 mL cases

#### WINEMAKING TEAM //

Tyler Williams, Mellissa Whitaker, Junior Flores, Scott Williams

#### WINEMAKING //

Multi-vineyard blend, components machine-picked fairly late into the season on 11/12. Stainless Riesling ferments inoculated with *Saccharomyces cerevisiae* "Uvaferm 228." 60 day ferment. Cold stabilized.

#### VINTAGE NOTES //

2022 was a vintage of two halves; cool to start, warm to finish. Compared to 2021, the first three months of the 2022 ripening period had 17% fewer heat units, and the following four months had 4% more. Overall, heat units during the April 1 - October 31st ripening season showed a ~6.5% decrease. The cool start to the vintage resulted in a statewide trend pushing many pick dates later into the fall. 2022 wines will showcase vibrant acidity, deep color, lower alcohol levels, and excellent aging potential.

pH // 3.4    TA // 6.9 g/L    GLU + FRU // 18.81 g/L    VEGAN // Yes



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KIONA VINEYARDS AND WINERY

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