

Kiona

2022 ESTATE RED MOUNTAIN

LEMBERGER

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

Kiona Vineyards and Winery produced the first commercial bottling of Lemberger in the United States in 1980. Since then, our original 1.8 acre planting has grown to 13.1 acres at the Kiona Estate vineyard. Lemberger is typically grown in cooler regions; Red Mountain is a blast furnace by comparison, which results in a riper, rounder profile not found in cooler areas.

WINE PROFILE

An intrinsically drinkable cult classic over the last 40+ vintages, Kiona Estate Lemberger revels in its unorthodoxy. This compelling, medium-bodied, fruit-forward bottling pairs easily with food, offering a rewarding break from the mundane. An extremely gentle neutral oak èlevage for the 2022 version puts the fruit center stage.

SPECIFICATIONS

ESTATE VINEYARD COMPOSITION //

100% Kiona Estate

VARIETAL COMPOSITION //

97% Lemberger 3% Merlot

ACCOLADES FOR PRIOR VINTAGE //

90 - Decanter

91 - James Suckling

WORLD CLASS IN LIGHTER GLASS // 3,40312 x

750 mL cases, polylaminate capsules, TCA-free micro-agglomerated corks. 470-gram ecoglass bottles. Finished product case weight 34.5 lbs.



VITICULTURIST TEAM //

Scott Williams and Javier Ponce

WINEMAKING TEAM //

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

WINEMAKING //

Hand picked. Mechanically and optically sorted into 4,000 gallon steel fermenters, gentle pumpovers. Inoculated with *Saccharomyces cerevisiae* Lalvin D254 and Laffort F15. 100% ML. Aged in neutral oak for 8 months.

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 $^{\circ}6.5\%$ 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 // 3.89 TA // 4.7 g/L GLU+FRU // 0.20 g/L VA // 0.40 g/L ALC. // 14.1% VEGAN // Yes