

Hiona

2022 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. The 2022 version sports a healthy dollop of Carmenère, a component that adds aromatic pop, compelling texture, and layered intrigue.

SPECIFICATIONS

ESTATE VINEYARDS & COMPOSITION //

86% Sunset Bench Malbec 11% Heart of the Hill Carmenère 3% Kiona Estate Cabernet Sauvignon

WORLD CLASS IN LIGHTER GLASS //

34.5 lb finished case weight. 697 12×750 mL cases bottled in 470-gram ecoglass. No capsule. Certified TCA-free microagglomerated technical cork.

ACCOLADES FOR PRIOR VERSION //

92 - VinePair, Best Malbecs of 2025

92 - Decanter

91 - Vinous

91 - Suckling

91 - Wine Advocate

SUSTAINABLE WA

CERTIFIED GRAPES

VITICULTURIST TEAM //

Scott Williams & Javier Ponce

WINEMAKING TEAM //

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

WINEMAKING //

Sunset Bench Malbec hand-picked into macrobins 10/25/2022. Mechanically and optically sorted into 1.5 ton open-top fermenters, inoculated with *Saccaromyces cerevisiae* D254, twice daily pumpovers. 100% ML. ~14% total volume aged in new French oak, 8% new Hungarian, and 4% new American, remainder neutral. 31 month élevage. Crossflow filtered before bottling.

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 // 3.84 TA // 5.0 g/L GLU+FRU // 0.36 g/L VA // 0.67 g/L ALC. // 14.8% VEGAN // Yes