

Kiona

2022 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. This 100% single vineyard, single variety bottling comes from one 3.5 acre block, cultivated specifically for the style.

WINE PROFILE

Fans of Italian reds will love our Red Mountain interpretation of Sangiovese. We pick with an eye towards preserving the vibrant acidity the grape is known for, and press gently enough to ensure its distinctive balance of dried herb and fresh fruit character maintains through to the finished bottling. To that end, this is one of our least-oaked red wines. Only 18% of the finished volume went into new French oak barrels for about 19 months. The large majority of the blend spent time in neutral oak barrels fantastic for aging without imparting typical oak toastiness, flavors, or aromas.

SPECIFICATIONS

VINEYARD COMPOSITION //

100% Ranch at the End of the Road®

VARIETAL COMPOSITION //

100% Sangiovese

WORLD CLASS IN LIGHTER GLASS //

692 12 x 750 mL cases. Branded microagglomerated TCA-free technical cork. No capsule. 470 gram eco-glass.

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.



VITICULTURE //

Scott Williams & Javier Ponce

WINEMAKING //

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

WINEMAKING //

Hand-picked Ranch Sangiovese mechanically and optically sorted into 1.5 ton open-top fermenters, inoculated with *Saccharomyces cerevisiae* Alchemy IV, twice daily pumpovers. 100% ML. ~19 month élevage: 18% of Sangiovese aged in new french oak, 4% new american oak, 2% new acacia, balance neutral.

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 // 3.66 TA // 4.7 g/L GLU+FRU // 0.39 g/L VA // 0.42 g/L ALC. // 14.4%