

Kiona

2022 ESTATE BOTTLED RED MOUNTAIN RESERVE

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 world's finest wines are a reflection of place. Origin and geography matter most when dictating what a finished bottle tastes like. More than winemakers, more than varieties, more than yeast or barrel or blending variables; wines taste like their place. This wine showcases the best of Red Mountain and Kiona's 50 year history here. The 2022 version features fruit from three of our estate sites, with younger plantings at Heart of the Hill featuring heavily.

WINE PROFILE

We only bottle Red Mountain Reserve when we feel the wine stands apart from the rest of our lineup in a definitive and compelling way, which is why it sometimes skips vintages. This 2022 bottling stands as a "Red Mountain Resumé" wine - its red+blue fruit, balanced acidity, and stout tannin structure offer an exemplary viewport through which to view the region. While delightful in its youth, this one will reward those with the patience to cellar for 10+ years.

SPECIFICATIONS

ESTATE VINEYARD COMPOSITION //

71% Heart of the Hill
18% Kiona Estate
11% Artz Vineyard

VARIETAL COMPOSITION //

49% Cabernet Sauvignon
27% Merlot
18% Cabernet Franc
6% Petit Verdot

ACCOLADES FOR 2021 RELEASE //

95 - Paul Gregutt
93 - Rob Gerasi
92 - Owen Bargreen

WORLD CLASS IN LIGHTER GLASS //

458 12 x 750 mL cases, no capsule, DIAM 10.
Finished product case weight 34.5 lbs

WINEMAKING TEAM //

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

WINEMAKING //

100% hand-picked 9/30, 11/2, 11/9, and 11/10. Mechanically and optically sorted into 1.5 ton open-top stainless fermenters. Inoculated with *Saccharomyces cerevisiae* NT112, Alchemy IV, and NT202, depending on variety. Combination of twice-daily manual punchdowns and pumpovers. Full ML in barrel, topped 6x per year. 22 months, 44% new french oak, remainder 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 ~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 // 3.87 TA // 5.1 g/L GLU+FRU // 0.32 g/L VA // 0.6 g/L ALC. // 14.5% VEGAN // Yes

SUSTAINABLE WA CERTIFIED // Yes



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KIONA VINEYARDS AND WINERY

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