

Kiona

2023 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 2023 version hails from the oldest vines on Red Mountain at Kiona Estate, planted in 1975. For fifty years we've counted on this fan-trained 3.5-acre planting to deliver compelling almost-dry Rieslings.

WINE PROFILE

Washington State Riesling has its own trademark style; it's ripe and indulgent with appealing acid balance and great food-pairability. We pick our Kiona Estate block fairly early in the season, producing a fantastic Riesling on the dry end of the spectrum, then blend in late harvest components from Olsen and Ranch at the End of the Road. This allows us to capture and layer aromas/flavors that emerge at different times in the ripening process; melon and floral, spice and citrus. It's a delicious off-dry blend that showcases the region.

SPECIFICATIONS

VINEYARD COMPOSITION //

86% Kiona Estate (Red Mountain AVA)
11% Olsen (Sourced, Yakima Valley AVA)
3% Ranch at the End of the Road (Red Mtn)

VARIETAL COMPOSITION //

97% Riesling
3% Gewürztraminer

RETAIL RELEASE //

Q1 2025, \$17 USD

BOTTLING //

Branded microagglomerated technical cork. Poly laminate capsule. Label design by Transom, printing by Columbia Label. 1,535 12 x 750 mL cases bottled April & May 2024

WORLD CLASS IN LIGHTER GLASS //

Finished product case weight 36.5 lbs

WINEMAKING TEAM //

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

WINEMAKING //

Kiona Estate Riesling picked 10/5, Olsen Riesling picked 10/23, Ranch Gewürztraminer picked 10/27. 66 day ferment, 100% stainless. Cold stabilized.

VINTAGE NOTES //

2023 presented as a fairly straightforward vintage on Red Mountain, with a slightly cooler/late spring leading to above-average temperatures in May. The region largely avoided winter damage seen in other parts of Washington. Overall heat accumulation was similar to 2021, with a smaller crop than 2022. The fall harvest season cooled considerably, resulting in a longer, more drawn-out harvest, which was a nice change of pace for our team after a monster 2022 pick.

pH // 3.4 TA // 6.1 g/L GLU+FRU // 18.94 g/L VEGAN // Yes ALC. BY VOL. // 10.8%

JJ SAYS //

"Both the Red Mountain AVA (89% of the blend) and the Yakima Valley AVA (11% of the blend) are fully located within and considered part of the Columbia Valley AVA."

Kiona

KIONA VINEYARDS AND WINERY

RED MOUNTAIN AVA | KIONA.WINE | 44612 N SUNSET RD BENTON CITY WA 99320 | 509.588.6716