

Kiona

2023 ESTATE RED MOUNTAIN

SAUVIGNON BLANC

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 the Red Mountain AVA.

$VINEYARD\ PROFILE$

First planted in 1997, Artz Vineyard Sauvignon Blanc represents our western-most estate block on Red Mountain. The high-exposure site receives a lot of wind, along with a moderating temperature effect from the nearby Yakima River; the high temps aren't quite as high and the low temps aren't quite as low as other blocks. Red Mountain whites are somewhat rare, but known for vibrancy and complexity.

$WINE\ PROFILE$

Winemaker Tyler Williams wanted to emphasize layering and texture here, so we utilized 100% barrel ferments, stirred daily. The end-result is seriously delicious; Artz Vineyard is perfect for varietally-correct Sauvignon Blanc in this style. It's riper, fuller, and more complex than most stainless-steel examples, and perfectly suited to headline at your next sit-down dinner.

SPECIFICATIONS

ESTATE VINEYARD COMPOSITION //

100% Artz Vineyard

VARIETAL COMPOSITION //

100% Sauvignon Blanc

CASE PRODUCTION //

103 12 x 750 mL cases, bottled May 2024

WORLD CLASS IN LIGHTER GLASS //

470-gram flint claret, no capsule, branded microagglomerated technical cork. Finished case weight - 34.5 lbs

JJ SAYS // "A true work of Artz."



VITICULTURIST //

Scott Williams

WINEMAKING TEAM //

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

WINEMAKING //

Sauvignon Blanc picked 9/05. Inoculated with *Saccharomyces cerevisiae* Laffort Zymaflore VL3. 100% barrel fermented, stirred daily, rotated from new french to neutral oak after 3 months. 5 month neutral aging before crossflow filtration and bottling.

VINTAGE NOTES //

2023 presented as a fairly straightforward vintage on Red Mountain, with a slightly cooler/later 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 // 3.33 TA // 5.3 g/L VA // 0.46 g/L GLU+FRU // 0.48 g/L ALC // 14.1% VEGAN // Yes