

Kiona

2024 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 2024 version sports a dollop of Carmenère, a component that adds aromatic pop, compelling texture, and layered intrigue.

SPECIFICATIONS

ESTATE VINEYARDS & COMPOSITION //

96% Sunset Bench Malbec
3% Heart of the Hill Carmenère
1% Artz Vineyard Cabernet Sauvignon

WORLD CLASS IN LIGHTER GLASS //

34.5 lb finished case weight. 1,021 12 x 750 mL cases, 470-gram ecoglass, bottled April 2026. No capsule. Certified TCA-free microagglomerated technical cork.

VITICULTURIST TEAM //

Scott Williams & Javier Ponce

SUSTAINABLE WA
— CERTIFIED GRAPES —



WINEMAKING TEAM //

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

WINEMAKING //

Sunset Bench Malbec hand-picked into macrobins 09/27 & 10/17. Mechanically and optically sorted into 1.5 ton open-top fermenters, inoculated with *Saccaromyces cerevisiae* Alchemy III or Alchemy IV (depending on lot), twice daily pumpovers. 100% ML. 12.7% total volume aged in new French oak, remainder neutral, 15 month élevage. Crossflow filtered before bottling.

VINTAGE NOTES //

Red Mountain was spared from freezing events seen in other parts of the Northwest. From April 1st to July 4th, cumulative heat units for the 2024 vintage closely tracked with Red Mountain's historical average - on that day, they differed by just 0.44% (1,146 v 1,141). From then on, 2024 outpaced the historical average, ending up slightly cooler overall than the 2023 vintage (6.15% cooler) and slightly warmer than the 2022 vintage (1.03% warmer). So far in the cellar we can't help but be reminded of Washington's standout 2014 vintage, noteworthy for producing modern, polished wines with graceful aging potential.

pH // 3.89 TA // 5.0 g/L GLU+FRU // 0.39 g/L VA // 0.57 g/L ALC. // 14.8% VEGAN // Yes

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KIONA VINEYARDS AND WINERY

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