

Kiona

2025 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 2025 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 //

47% Kiona Estate (Red Mountain AVA)
42% Olsen (Sourced, Yakima Valley AVA)
11% Ranch at the End of the Road (Red Mt)

VARIETAL COMPOSITION //

89% Riesling
11% Gewürztraminer

RETAIL RELEASE //

September 2026, \$17 USD

BOTTLING //

Branded microagglomerated technical cork. Poly laminate capsule. Label design by Transom, printing by Columbia Label. 533 12 x 750 mL cases bottled March 2026.

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 10/16, Olsen Riesling picked 10/23. Inoculated with *Saccharomyces cerevisiae* Uvaferm CEG. ~2 month stainless steel ferment. Cold stabilized & crossflow filtered before bottling.

VINTAGE NOTES //

The 2025 vintage on Red Mountain was warm and dry, but not necessarily hot. Between April 15th and October 31st, our region saw just 1.46" of precipitation, down from a 5-year average of 2.08" (2020-2024). Growing degree days over the same period (3,679) tracked higher than the 5-year average (3,588.4), but lower than the hottest years, 2021 (3,747) and 2023 (3,746). State-wide, growers reported some uneven ripening, necessitating increased scrutiny by our discerning hand-picking crew.

pH // 3.22 TA // 6.6 g/L GLU+FRU // 17.2 g/L VEGAN // Yes ALC. BY VOL. // 11.2%

JJ SAYS //

"Both the Red Mountain AVA (58% of the blend) and the Yakima Valley AVA (42% of the blend) are fully located within and considered part of the Columbia Valley AVA."



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KIONA VINEYARDS AND WINERY

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