

# Kiona

## **2021 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

Prior to our 2019 acquisition of Artz Vineyard, we hadn't grown Sauvignon Blanc on Red Mountain, although we had experience with the cultivar in the greater Columbia Valley. The addition of white Bordeaux cultivars to our Red Mountain repertoire has been eye-opening; they produce wines with exceptional depth and purity.

## WINE PROFILE

Winemaker Tyler Williams wanted to emphasize layering and texture here, so we utilized clay amphora eggs and a gentle oak regimen to differentiate this wine from our other whites. The end-result is seriously delicious; Artz Vineyard is perfect for 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 //**

75% Artz Vineyard 25% Kiona Estate

#### **VARIETAL COMPOSITION //**

75% Sauvignon Blanc 25% Chenin Blanc

#### CASE PRODUCTION //

117 12 x 750 mL cases, Btld June 2022

#### RETAIL RELEASE //

August 2022, \$27 USD

## WORLD CLASS IN LIGHTER GLASS //

Finished product case weight 34.5 lbs

#### **VEGAN //**

Yes

ALC. BY VOL. // 14.5%

### VITICULTURIST //

Scott Williams

#### WINEMAKING TEAM //

Tyler Williams, Mellissa Whitaker, Junior Flores, Scott Williams

#### WINEMAKING //

Sauvignon Blanc component picked on 8/27. 40-day fermentation in barrel with full ML, stirred daily. Chenin Blanc component picked on 9/4, clay amphora ferment, no ML. Blended wine  $\sim 50\%$  new oak equivalent after  $\sim 8$  months oak aging.

#### **VINTAGE NOTES //**

2021 saw some of the warmest temperatures on record in our area, particularly early in the growing season. Heat units in May and June tracked 11.8% and 10.5% higher than in 2020, respectively, while the second half of the summer (July-September) was cumulatively 12.2% lower. Quality across the board is high, with many growers on Red Mountain noting the surprisingly nice acidities given the powerful ripening season. Yields were lower than expected.

pH // 3.41 TA // 6.0 g/L VA // 0.51 g/L MA // 0.86 g/L GLU + FRU // 0.63 g/L