

Kiona

2024 PINOT NOIR + LEMBERGER

We often get asked, "Why don't you grow Pinot Noir?"

It's a good question with a pragmatic answer: it's hot enough here on Red Mountain that it wouldn't survive. So while our region is home to some of the world's most sought-after red wine plantings, it's not a suitable growing location for this most elegant and beguiling temptress, Pinot Noir.

Our neighbors to the south, however, do Pinot Noir quite well. As well as any region in the world, in fact. Oregon's Willamette Valley stands at the apex in terms of renown, critical acclaim, and commercial success for domestically-produced Pinot Noir. It's a classic example of looking over the fence at what your neighbor's got going on. As the kids say, game recognize game.

With that in mind, we've described our own Estate Bottled Red Mountain Lemberger as a Pinot Noir-esque offering over the years. Our curiosity got the best of us, and we invite you to experience the resulting interplay of the two varieties with this limited 'in-a-class-of-its-own' bottling.

COMPOSITION // 70% Oregon Pinot Noir (50% Pommard, 20% 777), 30% Washington State Lemberger

GEOGRAPHY + VINEYARDS // 48% Van Duzer Corridor AVA (28% Field of Dreams, 20% High Acres), 30% Red Mountain AVA (Kiona Estate), 22% Eola-Amity Hills AVA (Björnson Kristjan's Block)

WINEMAKING // 100% hand-picked. Pinot Noir picked 10/07 & 10/08. Lemberger picked 09/25. Mechanically and optically sorted. Pinot Noir inoculated with *Saccharomyces cerevisiae* Alchemy IV, fermented in combination of stainless & concrete. Lemberger inoculated with *Saccharomyces cerevisiae* UVAferm 43, fermented in open top stainless fermenters. Pinot components aged in large format barrels (390L & 500L puncheons). 29% new French for 14 months.

ARTWORK // "I Will Soften Into" by Christina Mrozik. Visit christinamrozik.com for more beautiful work.

pH // 3.91 **TA** // 4.73 g/L **GLU+FRU** // 0.22 g/L **VA** // 0.53g/L **ALC.** // 13.6% **VEGAN** // Yes

