

Kiona

2025
ESTATE BOTTLED RED MOUNTAIN
SAUVIGNON BLANC

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.

Winemaker Tyler Williams wanted to emphasize layering and texture here, so he utilized 20% clay amphora and 80% barrel ferments in our 2025 Sauvignon Blanc. 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.

GEOGRAPHICAL DESIGNATION // 100% Red Mountain AVA, 100% Estate Grown & Bottled
VINEYARD + COMPOSITION // 88% Artz Vineyard Sauvignon Blanc, 12% Artz Vineyard Semillon
WINEMAKING // Sauvignon Blanc picked 08/29, Semillon picked 09/02. Inoculated with *Saccharomyces cerevisiae* Laffort Zymaflore VL3. 20% clay amphora fermented, remainder oak fermented. 3.8% new French, 7.2% Austrian, balance 2nd+3rd fill. 85% ML. Crossflow filtered before bottling.

WORLD CLASS IN LIGHTER GLASS // 470g Ecoglass, 725 12x750 mL cases, no capsule

SUSTAINABLE WA CERTIFIED // Yes **SALMON SAFE** // Yes

pH // 3.54 **TA** // 5.0 g/L **GLU+FRU** // 0.48 g/L **VA** // 0.55 g/L **ALC.** // 13.3% **VEGAN** // Yes

