

Hiona

2019 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 grape thrives here, producing wines of uncommon depth and complexity. The fruit is highly sought after by Washington winemakers for its strong varietal typicity and opaque coloration – demand continues to outpace supply. Observant Kiona followers know that Sunset Bench vineyard features in many of our current and former wines, but always as a blending component. This 2019 Malbec represents the first time we've featured the site as a 100%, single-vineyard estate offering. It's a higher-elevation vineyard well suited to the cultivar.

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.

SPECIFICATIONS

VINEYARD COMPOSITION //

100% Sunset Bench

VARIETAL COMPOSITION //

95% Malbec 5% Cabernet Sauvignon

BOTTLING //

942.6 12 x 750 mL cases. Certified TCA-free microagglomerated technical cork. No capsule.

WORLD CLASS IN LIGHTER GLASS //

34.5 lbs finished case weight

JJ SAYS //

We grafted Malbec onto established Syrah vines at the Sunset Bench vineyard in the spring of 2018.

VITICULTURIST //

Scott Williams

WINEMAKING TEAM //

Tyler Williams, Mellissa Whitaker, Junior Flores, Ismael Aguilar, Jorge Mejia

WINEMAKING //

Sunset Bench Malbec hand-picked into macrobins 9/12/2019. Mechanically and optically sorted into 1.5 ton open-top fermenters, twice daily pumpovers. 100% ML. $\sim49\%$ total volume aged in new french oak for 35.6 months. $\sim6\%$ total volume aged in new american oak for 35.6 months.

VINTAGE NOTES //

The 2019 vintage on Red Mountain was similar to years prior, with heat accumulation coming in approximately 4% lower than 2018. Clear skies and a predictable summer resulted in a "by-the-book" ripening period. A relatively early frost created a bit of a crunch towards the end of the vintage.

pH // 3.71 TA // 6.3 g/L GLU+FRU // 0.24 g/L VA // 0.73 g/L ALC. // 14.5%