

# Kiona

# 2021 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

The Columbia Valley is a fantastic place to grow Riesling; our warm summer days and cool summer nights can ripen the grape fully and still maintain ample acidity. For our 2021 version we pulled from several top sites, including Olsen and Four Feathers, to blend with our old-vine estate plantings on Red Mountain.

## WINE PROFILE

Washington State Riesling has its own trademark style; it's ripe and indulgent with appealing acid balance and great food-pairability. By blending several sites from all over the Columbia Valley AVA, we can capture and layer Riesling typicities in one blend; melon and floral, spice and citrus. It's a delicious off-dry blend that showcases the region.

## **SPECIFICATIONS**

#### **VINEYEARD SOURCING //**

68% Purchased 32% Estate Grown

#### **VINEYARD COMPOSITION //**

44% Olsen (Yakima Valley AVA)

23% Kiona Estate

20% Four Feathers (Yakima Valley AVA)

9% Ranch at the End of the Road

4% Stoneridge (Royal Slope AVA)

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

91% Riesling 9% Gewürztraminer

### CASE PRODUCTION //

1,667 12 x 750 mL cases

RETAIL RELEASE //

February 2022, \$15 USD

#### WORLD CLASS IN LIGHTER GLASS //

Finished product case weight 36.5 lbs

#### WINEMAKING TEAM //

Tyler Williams, Mellissa Whitaker, Junior Flores, Scott Williams

#### WINEMAKING //

Multi-vineyard blend, components machine-picked between 09/27 and 10/19. Stainless Riesling ferments innoculated with *Saccharomyces cerevisiae* "Uvaferm 228" and stainless Gewürztraminer ferments innoculated with *Saccharomyces cerevisiae* "Epernay II. Blended over the course of 3 weeks. Bottled Jan 2022 - February 2022.

#### **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 // 3.14 TA // 7.0 g/L GLU + FRU // 18.4 g/L VA // 1.68 g/L VEGAN // Yes