

Kiona

2021 ESTATE RED MOUNTAIN

LEMBERGER

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

Kiona Vineyards and Winery produced the first commercial bottling of Lemberger in the United States in 1980. Since then, our original 1.8 acre planting has grown to 13.1 acres at the Kiona Estate vineyard. Lemberger is typically grown in cooler regions; Red Mountain is a blast furnace by comparison, which results in a riper, rounder profile not found in cooler areas.

WINE PROFILE

An intrinsically drinkable cult classic over the last 40+ vintages, Kiona Estate Lemberger revels in its unorthodoxy. This compelling, medium-bodied, fruit-forward bottling pairs easily with food, offering a rewarding break from the mundane. An extremely gentle neutral oak èlevage for the 2021 version translates to minimal oak influence, allowing the fruit to shine.

SPECIFICATIONS

ESTATE VINEYARD COMPOSITION //

100% Kiona Estate

VARIETAL COMPOSITION //

97% Lemberger3% Cabernet Sauvignon

BOTTLING //

Branded microagglomerated technical cork. Polylaminate capsule. Label design by Transom, printing by Columbia Label. 3,571 12x750 mL cases.

RETAIL RELEASE //

March 2023, \$19 USD

ACCOLADES FOR PRIOR VINTAGES //

91 - Decanter (2020)

91 - James Suckling (2019)

90 - Wine Enthusiast (2018)

VITICULTURIST // Scott Williams

WINEMAKING TEAM //

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

WINEMAKING //

Mechanically and optically sorted into 4,000 gallon steel fermenters, gentle pumpovers. 100% ML. 1.4% of blend concrete-fermented Lemberger. Kiona Estate North Block Cabernet Sauvignon used as topping wine.

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 // 3.8 TA // 4.8 g/L GLU + FRU // 0.27 g/L VA // 0.24 g/L VEGAN // Yes

WORLD CLASS IN LIGHTER GLASS // Finished product case weight - 34.5 lbs