

Kiona

2021 ESTATE BOTTLED RED MOUNTAIN RESERVE

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

The world's finest wines are a reflection of place. Origin and geography matter most when dictating what a finished bottle tastes like. More than winemakers, more than varieties, more than yeast or barrel or blending variables; wines taste like their place. This wine showcases the best of Red Mountain and Kiona's 40+ year history here. The 2021 version features fruit from four of our estate sites, with younger plantings at Ranch at the End of the Road and Heart of the Hill featuring heavily.

WINE PROFILE

We only bottle Red Mountain Reserve when we feel the wine stands apart from the rest of our lineup in a definitive and compelling way, which is why it sometimes skips vintages. This 2021 bottling stands as a "Red Mountain Resumé" wine - its red+blue fruit, balanced acidity, and stout tannin structure offer an exemplary viewport through which to view the region. While delightful in its youth, this one will reward those with the patience to cellar for 10+ years.

SPECIFICATIONS

ESTATE VINEYARD COMPOSITION //

49% Ranch at the End of the Road 43% Heart of the Hill 6% Artz Vineyard 2% Kiona Estate

VARIETAL COMPOSITION //

66% Cabernet Sauvignon 26% Merlot 8% Cabernet Franc

ACCOLADES FOR PRIOR VINTAGE //

92 - Decanter (2018) 93 - Wine Advocate (2018) 91 - James Suckling (2018)

JJ SAYS //

"All of the superlatives work: Velvet hammer, big boi, event horizon. Pick one and run with it."

WINEMAKING TEAM //

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

WINEMAKING //

100% hand-picked. Mechanically and optically sorted into 1.5 ton open-top stainless fermenters. Innoculated with *Saccharomyces ceravisiae* NT116. Combination of twice-daily manual punchdowns and punchovers. Full ML in barrel, topped 6x per year. 22 months, 59% new french oak, remainder neutral.

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 // 3.71 TA // 5.3 g/L GLU+FRU // 0.31 g/L VA // 0.55 g/L ALC. // 14.5% VEGAN // Yes

WORLD CLASS IN LIGHTER GLASS //

30412 x 750 mL cases, no capsule, DIAM 10. Finished product case weight 34.5 lbs