

2022 ESTATE RED MOUNTAIN MERLOT

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 Kiona Estate vineyard is the oldest on Red Mountain. We have 4 distinct blocks of Merlot here; the first was planted in 1976, the youngest in 1995. All four feature in this release. Recently we've seen a dramatic increase in demand for Red Mountain Merlot, owing in part to the quality of these more established blocks and the elegant, layered wines they produce.

WINE PROFILE

Merlot from Red Mountain is special; here it's a powerful yet elegant grape, capable of producing wines of profound depth and density of character. Our oak regimen emphasizes geographical specificity and variety purity - neutral barrels far outnumber new. Cabernet Sauvignon, Cabernet Franc, and Petit Verdot components provide layering, depth, and additional complexity.

SPECIFICATIONS

VINEYARD COMPOSITION //

66.5% Kiona Estate 22.5% Artz Vineyard 11% Heart of the Hill

VARIETAL COMPOSITION //

87% Merlot 6% Cabernet Sauvignon 3.5% Cabernet Franc 3.5% Petit Verdot

WORLD CLASS IN LIGHTER GLASS // 2,045 12 x

750 mL cases, tin capsules, TCA-free micro-agglomerated corks. 470-gram ecoglass bottles. Finished product case weight 34.5 lbs.



VITICULTURIST //

Scott Williams, Javier Ponce

WINEMAKING TEAM //

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

WINEMAKING //

100% hand-picked, mechanically and optically sorted into 1.5 ton open-top stainless fermenters. Merlot component inoculated with *Saccharomyces ceravisiae* D254. Combination of twice-daily manual punchdowns and punchovers. 100% ML. 22 months in 20% new French, 5% new American, 2% Hungarian, remainder neutral.

VINTAGE NOTES //

2022 was a vintage of two halves; cool to start, warm to finish. Compared to 2021, the first three months of the 2022 ripening period had 17% fewer heat units, and the following four months had 4% more. Overall, heat units during the April 1 - October 31st ripening season showed a \sim 6.5% decrease. The cool start to the vintage resulted in a statewide trend pushing many pick dates later into the fall. 2022 wines will showcase vibrant acidity, deep color, lower alcohol levels, and excellent aging potential.

pH // 3.88 TA // 4.9 g/L GLU+FRU // 0.25 g/L VA // 0.54 g/L ALC. // 14.0% VEGAN // Yes