

# 2018 ESTATE 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 has grown to become Kiona's fifth-most-planted cultivar on Red Mountain; it's planted at both Heart of the Hill and Sunset Bench. The variety 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—there is a significant waiting list for wineries wishing to source Red Mountain Malbec.

# 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 bright acidity, blue fruit, and a softer, svelte tannin profile. A small Cabernet Sauvignon component from our 1975 "Old Block" adds layering and structure to this 2018 iteration.

# SPECIFICATIONS

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

86% Heart of the Hill 7% Sunset Bench 7% Kiona Estate

RED MOUNTAIN AVA

MALBEC

### **VARIETAL COMPOSITION //**

93% Malbec 7% Cabernet Sauvignon

#### CASE PRODUCTION //

372 12 x 750 mL cases, btld Dec. 2021

### RETAIL RELEASE //

April 2022, \$40 USD

### ANTICIPATED SALES CHANNELS //

30% 3-Tier, 70% DtC

### ACCOLADES FOR PRIOR VINTAGES //

90 - Jamie Goode (2017)

91 - Wine & Spirits (2016)

91 - Wine Enthusiast (2012)

#### VITICULTURIST //

Scott Williams

### WINEMAKING TEAM //

Scott Williams, Mellissa Whitaker, Junior Flores, Tyler Williams

#### WINEMAKING //

Heart of the Hill Malbec (Blocks 1 & 6) hand-picked into macrobins. Mechanically and optically sorted into 1.5 ton open-top stainless fermenters. Ferments were exclusively twice-daily manual punchdowns. ML in barrel. 21% new-oak equivalent, remainder in 3rd-fill barrels. Includes the first Malbec fruit produced at Sunset Bench.

### **VINTAGE NOTES //**

2018 heat accumulation tracked slightly behind the 2017 vintage on Red Mountain. Bloom occured slightly ahead of historical averages, and during ideal weather conditions. Crop loads were heavy going into the summer, resulting in the need to perform additional thinning. Weather during harvest (September-October) was ideal. It's a stellar high acid and high sugar vintage.

pH // 3.8 TA // 5.1 g/L GLU + FRU // 0.27 g/L ALC. // 15.3%