

Kiona

2021 ESTATE RED MOUNTAIN SANGIOVESE

The Ranch at the End of the Road Sangiovese block features a steep grade and is located on the wind-side of a north-south windbreak. It's a 1-of-1 location on Red Mountain and produces fantastically charming wines. Eagle-eyed label readers may notice a small Ciel du Cheval component in the blend; friend and neighbor Richard Holmes called us up during the 2021 harvest to let us know that a small amount of Merlot was available. We bought it up and it ended up working beautifully in this wine.

Sangiovese is an extremely versatile grape that has near universal appeal for red wine drinkers. On Red Mountain, the wines are racy and bright, with vibrant red fruit character and trademark minerality. Its ample acidity makes Sangiovese a food-pairing superstar, able to complement a wide array of foods. A shorter, less intense barrel regimen (or *élevage*) matches this style of wine. We want the fruit to shine, and the structure of our Sangiovese doesn't necessitate the kind of softening/rounding that occurs with a longer and more intense aging process. Only 21% of this wine went into new oak barrels, and even then, for only ~10 months.

VINEYARD COMPOSITION //

94% Ranch at the End of the Road, 3% Heart of the Hill, 3% Ciel du Cheval

VARIETAL COMPOSITION //

91% Sangiovese, 3% Cabernet Sauvignon, 3% Merlot, 3% Syrah

WINEMAKING // Ranch Sangiovese hand-picked into macrobins 10/11/21. Mechanically and optically sorted into 1.5 ton open-top fermenters, twice daily pumpovers. 100% ML. ~ 10 month *élevage*: 14% of Sangiovese aged in new french oak, 7% new american oak. Balance in 2nd + 3rd fill barrels.

pH // 3.67 **TA** // 5.2 g/L **VA** // 0.4 g/L **GLU + FRU** // 0.29 g/L

