

# Kiona

## 2022 ESTATE RED MOUNTAIN CONCRETE SEMILLON

There is an economic explanation for why white wines are not more prolific on Red Mountain: when a region produces red wines as well as we do, the financial incentive is to plant those cultivars. The unfortunate reality is that a bottle of high-quality red wine can be sold for more than a bottle of high-quality white wine. Ergo, white cultivars are uncommon in our diminutive region, where acreage supply is low, and demand is high. There is a significant opportunity cost to have a white cultivar planted here.

So maybe we're bad at math. Maybe we planted white grapes here before anyone knew how good the red grapes were. Maybe we just really like white wine. Maybe it's a combination of all of the above. At the end of the day, Kiona grows eight (!) white cultivars at three of our highly-regarded vineyards here on Red Mountain. We're happy to go against the grain if the result is this delicious.

This limited-production Artz Vineyard Semillon spent its entire fermentation in a concrete tank, a process that emphasizes zip and freshness. For the patio.

### GEOGRAPHICAL DESIGNATION //

100% Red Mountain AVA, 100% Estate Grown and Bottled

### VINEYARD + VARIETY //

100% Artz Vineyard Semillon

### BOTTLING INFORMATION //

June 2023, 216 12 x 750 mL cases. Micro-agglomerated TCA-free cork, no capsule

**WINEMAKING** // 100% concrete, fermented on top of Sauvignon Blanc lees

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

**pH** // 3.27    **TA** // 5.8 g/L    **VA** // 0.09 g/L    **ALC** // 12.2%    **RS** // 0.22 g/L    **VEGAN** // Yes

**SUSTAINABLE WA**  
CERTIFIED GRAPES

