

Kiona

2024 ESTATE RED MOUNTAIN SAUVIGNON BLANC

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 the Red Mountain AVA.

VINEYARD PROFILE

First planted in 1997, Artz Vineyard Sauvignon Blanc represents our western-most estate block on Red Mountain. The high-exposure site receives a lot of wind, along with a moderating temperature effect from the nearby Yakima River; the high temps aren't quite as high and the low temps aren't quite as low as other blocks. Red Mountain whites are somewhat rare, but known for vibrancy and complexity.

WINE PROFILE

Winemaker Tyler Williams wanted to emphasize layering and texture here, so we utilized 94% barrel ferments, stirred daily. The end-result is seriously delicious; Artz Vineyard is perfect for varietally-correct Sauvignon Blanc in this style. It's riper, fuller, and more complex than most stainless-steel examples, and perfectly suited to headline at your next sit-down dinner.

SPECIFICATIONS

ESTATE VINEYARD COMPOSITION //

100% Artz Vineyard

VARIETAL COMPOSITION //

100% Sauvignon Blanc

CASE PRODUCTION //

422 12 x 750 mL cases, bottled March 2025

WORLD CLASS IN LIGHTER GLASS //

470-gram flint claret, no capsule, branded microagglomerated technical cork. Finished case weight - 34.5 lbs

JJ SAYS // "A true work of Artz."

VITICULTURIST TEAM //

Javier Ponce and Scott Williams

WINEMAKING TEAM //

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

WINEMAKING //

Sauvignon Blanc picked 9/04. Inoculated with *Saccharomyces cerevisiae* Laffort Zymaflore Klima. 94% barrel fermented, 6% stoneware egg fermentation. Approximately 20% new oak influence, 5 month neutral aging before crossflow filtration and bottling.

VINTAGE NOTES //

Red Mountain was spared from freezing events seen in other parts of the Northwest. From April 1st to July 4th, cumulative heat units for the 2024 vintage closely tracked with Red Mountain's historical average - on that day, they differed by just 0.44% (1,146 v 1,141). From then on, 2024 outpaced the historical average, ending up slightly cooler overall than the 2023 vintage (6.15% cooler) and slightly warmer than the 2022 vintage (1.03% warmer). So far in the cellar we can't help but be reminded of Washington's standout 2014 vintage, noteworthy for producing modern, polished wines with graceful aging potential.

pH // 3.37 TA // 6.3 g/L VA // 0.52 g/L GLU+FRU // 0.62 g/L ALC // 13.6% VEGAN // Yes



SUSTAINABLE WA
CERTIFIED GRAPES



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KIONA VINEYARDS AND WINERY

RED MOUNTAIN AVA | KIONA.WINE | 44612 N SUNSET RD BENTON CITY WA 99320 | 509.588.6716