

THICK SKINNED

*A special wine from
a special spot.
A distinctive expression
of Red Mountain
from Pacific Rim
Winemakers.*



THICK SKINNED RED MOUNTAIN

Standing apart from the surrounding hills, Red Mountain's southwest facing slopes encourage the grapes to ripen and develop their deep, dark skin color. It is during the fermentation process that these thick, sun-ripened skins reveal the distinctly lush textures and flavors locked inside. A Bordeaux style blend of bold character, Thick Skinned represents everything that Red Mountain has to offer.

SOIL

Windblown loess from the heart of Red Mountain's southwest facing slopes.

PRODUCTION TECHNIQUE

Separate handpicked lots from Kiona's "Heart of the Hill" vineyard are fermented in 3-5 ton fermenters. Each varietal is barrel aged in 50% new French oak for 6 months prior to blending. The wine is then returned to barrel for an additional 12 months of barrel aging. After bottling the wine is given a minimum of 12 months bottle age before release.

BOUQUET

Cocoa, sweet coconut, dark berry, vanilla and cherry fruit.

TASTE

Bright cherry followed by chocolate with hints of caramel and toast. Firm mouth-filling tannins coat the palate.

FOOD PAIRING

Try with sausage and peppers or truffle risotto.

ORIGIN

Red Mountain,
Washington

VARIETIES

60% Cabernet Sauvignon,
33% Malbec,
7% Petit Verdot

ANALYSIS

Alcohol	15% Vol
Total Acidity	0.66%
Residual Sugar	0.01%

SIZE(S)

750ml 8 60505 00040 6

PACK(S)

750ml 6pk

1.5L available