



THICK SKINNED

Red Blend
Red Mountain, Washington

Area of Production:

Red Mountain, Washington.

Soil:

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

Grape Varieties:

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

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.

Characteristics:

Color: Rich, dark red.

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.

Alcohol Content: 15%.

Total Acidity: 0.66%.