

2011 Estate Red Mountain Lemberger

Cult wine! Kiona Vineyards and Winery was the first to release a commercial bottling of Lemberger in the United States back in 1980, and it's been a favorite for "those in the know" ever since.

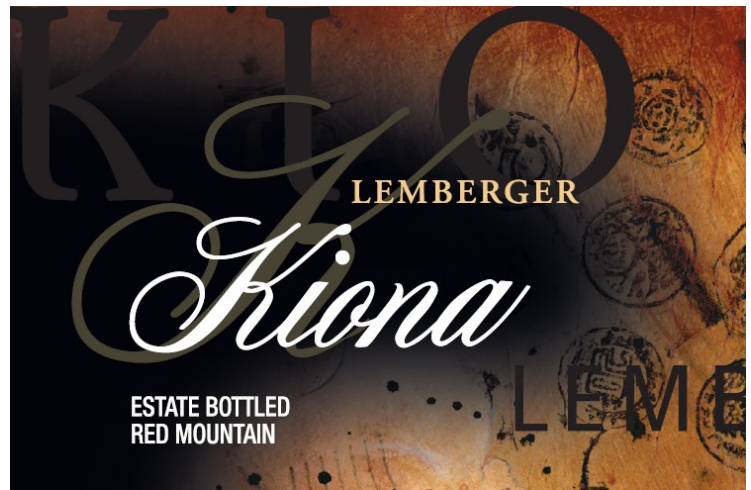
This little-known grape originates in Germany and Austria, where it sometimes goes by the name Blaufränkisch. It has a high tolerance for cold temperatures and produces medium-bodied, spicy, deeply intricate wines that pair well with an extraordinarily wide assortment of foods. I tell people that it's like "Pinot Noir on steroids," as the wine exhibits bright red fruit and a pronounced earthy minerality; both characteristics shared with Pinot, just ramped up a few levels in intensity.

The first of our Lemberger was planted at our Kiona Estate vineyard in 1976 and we still use grapes from that original block. That 1.8 acre planting has grown to 13.1 acres, almost all of which is used each year in this wine. It's a varietal that, at least in the northwest, is practically synonymous with Kiona Vineyards and Winery.

I would venture to guess that the Red Mountain AVA, if measured by heat units, is the warmest place on the planet that grows Lemberger in any meaningful amount. This, along with our extensive experience with the varietal and premium vineyards, contribute to make a wine that is wholly and without question unlike anything you've tried before. When people ask me what our Lemberger tastes like, the only honest answer I can give is, "like Kiona Lemberger."

The wine's cult status, relative obscurity, and immense food pair-ability have been a winning combination for us over the last 30 vintages. Here's to another 30.

- JJ Williams



Appellation

Red Mountain

Vineyard Sources

100% Kiona Estate - Red Mountain, WA

Varietal Composition

100% Lemberger

Barrel Treatment

12 months 70/30 French / American, 30% Neutral

Case Production

1,092 cases, 12 x 750 mL, bottled 7/31/2013

Technical Data

Ph - 3.87

TA - 0.712

Alcohol - 13.5%