



BILL'S BLEND

VINTAGE	2021
APPELLATION	Red Mountain AVA
VINEYARD	Kiona "Heart of the Hill" (100%)
VARIETIES	46% Cabernet Sauvignon 43% Malbec 11% Petit Verdot
ELEVATION	784 feet
SOILS	53% Warden silt loam 45% Finley stony fine sandy loam 2% Scootene silt loam
VINE TRAINING	100% Bi-Lateral Cordon
DATE OF HARVEST	September 25 to October 16, 2021
BRIX	25.2 - 26.3
VINIFICATION	Whole berry, de-stemmed and crushed
VESSEL	Stainless steel
FERMENTATION	14 days on skins
MLF	Yes
pH	3.61
TA	6.4 g/L
RESIDUAL SUGAR	.03 % (.39 g/L)
AGING	36 months French Oak (30% New-medium toast)
ALCOHOL	14.5%
PRODUCTION	200 Cases (2,400 bottles)
DATE OF BOTTLING	5 December 2024

VINTAGE NOTES

A vintage that will be remembered in numerous ways. Not only did Red Mountain celebrate 20 years as an American Viticultural Area, but 2021 will go down as one of the hottest on record. (Second warmest vintage behind 2015) Below average precipitation during winter lead to low soil moisture. Bud break began the end of March / beginning of April. During this period, nighttime temperatures dropped significantly for almost a week. A dome of blistering heat arrived late June and lasted through most of July, which led to a significant reduction in berry and cluster size. Veraison began mid-July. This was followed by cooler temperatures arriving mid-September and lasting through October, helping bring the fruit into balance.

WINEMAKING NOTES

While the harvest yielded less than anyone would have liked, everyone was pleased with the quality. Our grapes were picked September 25 to October 16 from the "Heart of the Hill" single vineyard. Each varietal was hand-sorted and fermented separately in stainless-steel tanks for 14 days (on skins) followed by 36 months aging in French Oak (30% new-medium toast) Even with the high temperatures, there is great acidity, structured tannins, freshness, elegance, power and balance in this wine. Expected to age well over the next 15 to 20 years.

COLOR: Inky, deep purple-hue in color, with a bright red rim.
NOSE: Exquisite aromas of black cherry, raspberry, plums, sage, dark chocolate with a hint of espresso.
TASTE: Mouthwatering with ripe red berries, blueberry with a kiss of clove, spice and white pepper. Silky tannins and great acidity on the finish. Drink now through 2040.

FOOD PAIRING: Pairs perfectly with grilled meats, barbeque and robust-hearty dishes. Don't forget it's great with your favorite chocolate dessert.

Best when decanted and served at 59°F or (15°C)

