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## Survival 6-Pack: Red Mountain BBQ Wines

By Erin James

Red Mountain is Washington state's smallest and hottest wine-grape growing region. At only 4,040 acres, the unique combination of southern sloping hillsides, consistent winds and plenty of heat results in diverse, ripe and full-bodied wines. These qualities also make the wines prime for pairing with fare from the barbecue.

Whether you spring for rubs, sauces or just salt and pepper, Carolina-style or Texas, Kansas City or Memphis, what you do on that grill has found its match in wine.

Considering you're not likely going to dine at one of your favorite BBQ joints any time too soon — and have already spent a life's savings on takeout — here is your Survival Six-Pack of Red Mountain BBQ-friendly wines, so you can get a taste of the acclaimed wine region and the grill from the safety and comfort of your home.

*Did you miss last week's six-pack? Get it [here](#).*

## **Kiona NV Big Kiona, Estate**

Big is an understatement. This wine — a blend of 58% Zinfandel from [Kiona's](#) Ranch at the End of the Road vineyard and 42% Petite Sirah from the Heart of the Hill site — stacks up at nearly 16% ABV and is just as bold and well built as it is large in stature. The patriarch of Red Mountain, Kiona's vines run old and deep and it shows in this dark-fruited, concentrated and balanced blend. This is what you drink next to sauce-slathered [ribs](#).

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## **EFESTĒ 2017 Cabernet Sauvignon, Taylor Mag**

From the Woodinville-based [family winery's](#) estate vineyard in Red Mountain, this wine takes its title from that site, which was named for two members of that family. Blended with a bit of Petit Verdot, this Cab undergoes native fermentation and spends about 20 months in French oak, resulting in a brazen and opulent wine. Ripe in cassis, blackberry, spice and tobacco, Taylor Mag finishes strong — in generous fruit and tannin — and sturdy enough to take on salt and pepper flank steak.

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## **Côtes de Ciel 2012 Reserve Syrah, Ciel du Cheval Vineyard**

Only 144 cases were bottled of this Syrah, exclusively featuring the fruit from [Ciel du Cheval Vineyard](#), the source for all of [Côtes de Ciel's](#) products. Ciel du Cheval is located in center of the Red Mountain, established in 1975 with a healthy reputation for growing grapes of intense character and graceful tannins. Expect that here with this oak-layered, liberally spiced and vigorously blue-fruited Syrah. This calls for pork.

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## **Canvasback 2017 Cabernet Sauvignon**

Better known for its presence in Walla Walla, three of [Canvasback's](#) four Cabs are made with Red Mountain fruit. The winery — the only Washington label under the Duckhorn family of wines — adds in a bit of Merlot, Mourvèdre, Petit Verdot and Syrah for good measure, but this wine proudly proclaims Red Mountain Cab. Plum, black cherry, bramble berries, baking spices, vanilla and oak all contribute to a sumptuous yet elegant wine. Don't let those adjectives deter you from pairing with your favorite [brisket recipe](#).

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## **Hightower Cellars 2019 Murray Syrah Rosé, J. Hightower Vineyard**

It's oftentimes slim-pickings for white wine on Red Mountain — best known for Cabernet Sauvignon, Merlot and Syrah — so **Hightower** supplements with some bright and juicy, estate-grown Syrah rosé. Aging in neutral oak barrels keeps the fruit bouncy with strawberry and raspberry notes, plumped up with mineral and acid in the finish. BBQ mains need sides, and this is an on-point match for a strawberry, pine nut and arugula salad.

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## **Red Mountain Trails Winery NV Red Blend**

If you know **Red Mountain Trails**, you might be more familiar with it as a horseback (and wagon and bicycle) wine tour company. Rightly so, the company makes its own wines from Red Mountain vines, including this nonvintage sipper of 80% 2016 Cabernet Sauvignon and 20% 2018 Merlot. Smooth and supple, this is a full package of what Red Mountain offers, including views from two different vintages, with structure, finely tuned tannins and plenty of prodigious red fruit.

Two word: **chicken wings**.

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