GOEDHART FAMILY

RED MOUNTAIN AVA

BLEND: 100% SYRAH

VINEYARD PERCENT:

100% BEL'VILLA

WINEMAKER:SARAH GOEDHART

BOTTLED: MARCH 2020

TITRATABLE ACID:

5.8 Grams/liter

PH: 3.90

ALCOHOL: 13.5%

PRODUCTION: 116 TWELVE PACK CASES

VINEYARD CERTIFICATIONS:









Tasting Notes:

Gorgeous, dark purple color. Really pretty blueberry, cranberry and pomegranate fruit mixed with a touch of smoke, meat, orange zest and vanilla. Elegant, yet full, with flavors of tart fruits that balance nicely with coffee, spice and graham cracker and just a touch of smoked meat.

Cellaring:

This wine is a little tight now, but like other Red Mountain wines, should age well, probably peaking in 10 years, but still be very drinkable at 15 years.

Production:

Grapes are from Bel'Villa Vineyard, which is in the Red Mountain AVA. The wine was destemmed and partially crushed into stainless steel fermenters where it was punched down three times per day until desired tannin extraction was achieved. It was then pressed to barrels where it underwent malo-lactic fermentation, then racked off lees and 100% barrel aged for 18 months in 50% new oak, 60% French oak, and 40% American oak.

Harvest notes:

The 2017-2018 winter was extremely mild, fairly dry and quite the opposite of the snow and ice ravaged winter we saw the year before. This mild winter really tricked the vines and other early Spring bud pushing plants to sprout out quickly. Hedges' estate vineyards were pruned early (beginning in late January) in anticipation for this early bud break and the vines really responded well. We added a few more Biodynamic practices into the mix, such as home brewed horsetail tea spray, which helped us escape some mildew pressure in June. The heat of summer and long sunny days advanced ripening, but the maturation period of early September and October was mild which made for a harvest that you could pick fruit at a slow and steady pace. Overall, the 2018 vintage is going to be a good one!

