

*Established*



*32nd Vintage*

## HFE ESTATE CABERNET SAUVIGNON

### RED MOUNTAIN AVA



**BLEND:**  
89% CABERNET SAUVIGNON, 4% MERLOT  
4% CABERNET FRANC, 1.5% MALBEC, 1.5% PETIT VERDOT

**WINEMAKER:**  
SARAH GOEDHART

**RELEASE DATE:**  
FALL 2020

**TITRATABLE ACID:**  
5.6 GRAMS/LITER

**PH:**  
3.92

**ALCOHOL:**  
14%

**PRODUCTION:**  
2850 - SIX BOTTLE CASES

**SCORES:**  
92 JAMES SUCKLING, 90 ROBERT PARKER

#### VINEYARD/WINERY CERTIFICATIONS:



**TASTING NOTES:** Very pretty, magenta color. A lot of black fruits, cloves, cinnamon bark, cedar, black pepper and honeyed figs with a touch of vanilla and cocoa. The palate is rich and full, with a surprisingly long mid-palate. The flavors are a mix of spicy and sweet with hints chicory, chocolate, blackberry and cinnamon. This wine lingers on both the aroma and palate and it's one that will have you wishing you had another glass to pour after the bottle is empty.

**CELLARING:** This wine is lovely now but Red Mountain Cabernet should age well, probably peaking in 10 years, but still very drinkable at 15-20 years old.

**PRODUCTION:** Fruit was sourced from Hedges (33%), Bel' Villa (30%), Jolet (15%) Magdalena (21%) and Les Gosses (1%) vineyards. Fruit was harvested between 9/19 and 10/25. This wine was cold soaked overnight then inoculated with yeast, fermented for 7-10 days on skins while being pumped over twice daily before pressing to barrels, where it underwent malo-lactic fermentation. It was 100% barrel aged for 18 months in 51% new oak, 60% French and 40% American.

**HARVEST** 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 of this early bud break, and the vines 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 stellar!

## HFE.WINE

Chateau and Winery 53511 N. Sunset Road, Benton City, WA 99320