



LA HAUTE CUVÉE

RED MOUNTAIN AVA

BLEND:

99% CABERNET SAUVIGNON
1% PETIT VERDOT

VINEYARDS:

70% HEDGES 30% MAGDALENA

WINEMAKER:

SARAH GOEDHART

RELEASE DATE:

FALL 2021

TITRATABLE ACID:

5.4 GRAMS/LITER

PH:

4.03

ALCOHOL:

13.5%

PRODUCTION:

102 MAGNUMS / 6248 750ML BOTTLES

SCORES:

94 JAMES SUCKLING, 92 JEB DUNNUCK
90 BELINGHAM WINE AWARDS

VINEYARD AND WINE CERTIFICATIONS:



Tasting Notes:

Gorgeous deep red color. Savory black fruit, ripe fig, cocoa powder, touch of fresh ground coffee, vanilla, clove and ginger spice. Lush, yet elegant body with flavors of black cherry, dried fig, black pepper, vanilla, and clove. Fine grained tannins lead into a smooth, lingering and balanced finish!

Cellaring:

Open it now, open it in 5 years, 10 years, 20 years. It'll wow you each time in a different way. It will age very well, as all Red Mountain wines tend to do.

Production:

Grapes are from the Biodynamically farmed Hedges Vineyard and Magdalena Vineyard. The wine was destemmed and partially crushed into stainless steel fermenters, where it was allowed to begin fermenting with native yeast. It was pumped over twice daily until desired tannin extraction was achieved. It was then pressed to barrels where it underwent "native" malo-lactic fermentation, then racked off lees and 100% barrel aged for 26 months in 50% new oak, 64% American oak and 36% French oak barrels

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 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 smooth harvest. Overall, the 2018 vintage is going to be a good one!

HFE.WINE

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