DESCENDANTS LIEGEOIS DUPONT / SYRAH

RED MOUNTAIN AVA

BLEND: 100% SYRAH

VINEYARD PERCENT: 100% LES GOSSES

WINEMAKER: SARAH HEDGES GOEDHART

> RELEASE DATE: APRIL 2022

TITRATABLE ACID: 5.7 GRAMS/LITER

PH: 4.04

ALCOHOL: 14.0%

PRODUCTION: 1536 X SIX-BOTTLE CASES

SCORES: 91 James Suckling

VINEYARD/WINERY CERTIFICATIONS:

CCOF









Tasting Notes:

Very dark, gorgeous purple color. Blueberry, pomegranate, wild sage, smoked meat, coffee, white pepper, hint of orange rind and spicy rosemary. Really intense aromatics paired with a full, rich mouthfeel and flavors of blueberry, cocoa and hints of vanilla and spice.

Cellaring:

This wine is lovely now but, like other Red Mountain wines, should age well, probably peaking in 5 years, but still very drinkable at 10 to 15 years old.

Production:

Grapes are from Les Gosses Vineyard, which is in the Red Mountain AVA, and has both the Joseph Phelps and Tablas Creek clones. The wine was destemmed and partially crushed into stainless steel fermenters where it was pumped over twice daily 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 in 42% new oak and puncheons for 19 months. The new oak and puncheons consisted of 93% American and 7% French.

Harvest:

2019 threw a few surprises when it came to the weather! After 2+ months of snow starting in Mid-February, the summer stayed mild. We were a bit behind going into veraison and the ripening period of September, which was a cold month. We traded our usual Indian summer and warm fall for a chilly September and a freeze on October 10th and 11th that hit a lot of areas pretty hard. Luckily with our early pick philosophy and intuition of picking based on flavors instead of numbers, it put us ahead of the curve and we had everything in before the freeze. Overall, 2019 is proving to be a cooler Washington state vintage, with wines that are showing a lot of balance and restraint

HFE.WINE