



HEDGES FAMILY WINES

SOURCED FROM
THE COLUMBIA VALLEY AVA

Winemaker: Sarah Hedges Goedhart

Release Date: TBD

Varietal percent: 95% Cabernet Sauvignon,
3% Syrah, 2% Merlot

Sourced: 67% Columbia Valley AVA &
33% Red Mountain AVA

Titrateable Acid: 5.4 g/L

pH: 3.86

Alcohol: 14.5%

Production: 7030 cases

Bottling Date: Summer 2022

Tasting notes:

Black cherry, chocolate, peppercorn, dried thyme, cassis, black tea, vanilla and a touch of cedar. Very smooth, rich palate with flavors of blackberry, chewy milk chocolate, toasted walnut, vanilla spice, cassis and leather. Long length, lush and nicely balanced.

Cellaring:

Ready to drink now, this wine has the structure to age for 5 to 10 more years

Production:

The grapes were sourced from Sagemoor, Wooded Island and Bacchus vineyard in the Columbia Valley AVA and Hedges Estate, Jolet, Bel'Villa, and Les Gosses vineyard in the Red Mountain AVA. The must was pumped over for 8 days and pressed to tank, where it underwent malo-lactic fermentation. The Columbia Valley portion of this wine was fermented to dryness on 100 % American Oak and aged on 100% French oak. It was 100% barrel aged for 5 months in 100% neutral oak. The Red Mountain AVA Wines were 100% barrel aged in 100% neutral American and French oak for 19 months.

Harvest notes:

2020 was a warm growing season overall and while it was nowhere near the hot vintage of 2015, we did see some drier conditions. This dry, warm year coupled with lower yields let us with a crop that was earlier to mature. 2020 left us with many uncertainties, but from what we have seen of this vintage so far, the resulting wines are aromatically intense with palates

HFE.WINE

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