



HFE ESTATE CABERNET SAUVIGNON

RED MOUNTAIN AVA

79% CABERNET SAUVIGNON, 8% CABERNET FRANC 4% MERLOT, 4% SYRAH, 4% MALBEC, 1% PETIT VERDOT

VINEYARDS:

52% BEL'VILLA, 23% HEDGES, 13% JOLET 8% MAGDALENA, 4% LES GOSSES

WINEMAKER:

SARAH GOEDHART

RELEASE DATE: SPRING 2023

TITRATABLE ACID: 5.6 GRAMS/LITER

PH:

ALCOHOL: 13.5% VOL

PRODUCTION: 2627 - SIX BOTTLE CASE

SCORES: 92 JAMES SUCKLING,

91 ROBERT PARKER

VINEYARD/WINERY CERTIFICATIONS:









TASTING NOTES:

Gorgeous mix of black fruits, licorice, clove, cardamom, anise, fresh leather and pencil lead. Full, rich and lush mouthfeel with nice tension on the finish. Flavors of black cherry, dried basil, fresh cut cedar and dusty cocoa.

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 harvested between 9/11 and 10/15. 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 20 months in 47% new oak, 64% French and 36% American.

HARVEST:

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 left 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.

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