



HEDGES FAMILY WINES

Winemaker: Sarah Hedges Goedhart

Release Date: Summer 2022

AVA percent: 83% Columbia Valley,

17% Red Mountain

Varietal percent: 47% Merlot

46% Cabernet Sauvignon, 7% Syrah

Titratable Acid: 5.5g/L

pH: 3.79

Alcohol: 13.5%

Release date: September 2022

Production: 4988 cases (750mL x 12)

Awards: Silver - Texsom 2023

Vineyard and Wine Certifications:





Tasting Notes:

Light red jammy fruits, with undertones of earth, spice, and hint of light cocoa powder and vanilla bean. Rustic structure with earthy cherry, bramble bush, dried basil and a long impactful finish.

Cellaring:

The structure of this wine means it will be best within a few years of release, but should be wonderful to drink for the next 5 years.

Production:

Grapes come from Tagaris' estate vineyard in the Wahluke slope and our Estate Red Mountain vineyards. Most of the wines were pumped over during alcoholic fermentation for 6 to 10 days while on American Oak. About 40% of the wine was racked to barrel where it completed malo-lactic fermentation and then aged for an additional 10 months. The other 60% completed M-L in tank, at the end of which it was racked onto about 60% French oak /40% American oak

Harvest notes:

2021 was a warm and dry growing season. We saw an impressive amount of heat at the end of June, with Red Mountain hitting 118 degrees and staying above 100 for most of June and July. Our vineyard team was on top of irrigation every step of the way and although this dry, warm year left us with lower yields, the vintage overall is showing nicely.

