



HEDGES FAMILY WINES

SOURCED FROM
THE COLUMBIA VALLEY AVA

Winemaker: Sarah Goedhart

Release Date: April 2022

Varietal percent: 78% Sauvignon Blanc,
20% Chardonnay, 2% Marsanne

Titrateable Acidity: 5.9g/L

pH: 3.33

Residual sugar: 0.1g/L

Alcohol: 14.0%

Production: 17,289 cases

Bottling Date: March 2021

Tasting notes:

This unique combination of grapes always produces a wine with a pleasant aromatic character and the 2021 is no exception. Zesty citrus fruit, white peach, gooseberry, touch of dried herbs, pineapple and pear. Lean, crisp and refreshing with flavors of pear, citrus and a touch of baked apple and subtle shortbread.

Cellaring:

For optimum fruit flavors and aromas, drink now. The higher acid in this wine should keep it drinking well for up to a few years.

Production:

100% SS fermentation to dryness at cool temperatures to retain the maximum fruit aromas and flavors. Fruit was sourced from several Columbia Valley vineyards including the Yakima Valley and Columbia Valley AVA's. No malolactic fermentation.

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.

HFE.WINE

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