



HFE ESTATE CABERNET SAUVIGNON

RED MOUNTAIN AVA

BLEND:

82% CABERNET SAUVIGNON, 4% CABERNET FRANC 8% Merlot, 2% Syrah, 2% Malbec, 2% Petit Verdot

VINEYARDS:

48% BEL'VILLA, 42% HEDGES, 8% JOLET 2% LES GOSSES

WINEMAKER:

Sarah Goedhart

RELEASE DATE: SPRING 2024

TITRATABLE ACID:

5.0 Grams/liter

PH: 4.07

ALCOHOL: 14.0% VOL

PRODUCTION: 2433 - SIX BOTTLE CASE

SCORES: UNSUBMITTED

VINEYARD/WINERY CERTIFICATIONS:









Tasting Notes:

Aroma / Flavor: black cherry / blackberry / plum / leather / cocoa / vanilla / gravel / clove

Texture: full / structured / grippy / spicy / layered

Cellaring:

This wine, like other Red Mountain wines, is best now with food, but will age well, probably peaking in 5-10 more years.

Production:

Grapes are from Red Mountain AVA vineyards within a two-mile radius of the winery: Hedges, Bel'Villa, Les Gosses and Jolet. 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 was 100% barrel aged for 20 months in 60% new oak. American (33%) and French oak (67%)

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.

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