

# DESCENDANTS LIÉGEOIS DUPONT / LE BLANC

RED MOUNTAIN AVA



**BLEND:**  
62% MARSANNE / 38% VIOGNIER

**VINEYARD PERCENT:**  
97% LES GOSSÉS  
3% HEDGES

**WINEMAKER:**  
SARAH HEDGES GOEDHART

**BOTTLED:**  
SPRING 2024

**RELEASE DATE:**  
MAY 2025

**TITRATABLE ACID:**  
5.1 GRAMS/LITER

**PH:** 3.80

**RS:** 0.4 GRAMS/LITER

**ALCOHOL:** 14.5%

**PRODUCTION:**  
186 TWELVE-BOTTLE CASES

**VINEYARD/WINERY CERTIFICATIONS:**



## Tasting notes (8/29/2024):

Aroma / flavor: Ripe melon / lemon curd / toasted hazelnut / vanilla custard / clove / jasmine / honey  
Texture: Bright / full / long / oily / structured

**Cellaring:** For optimum fruit flavors and aromas, drink now. The higher acid in this wine should keep it drinking well for up to 15 years.

**Production:** Grapes are from Les Gosses and Hedges Estate vineyards. The Viognier was picked on 9/11 and the Marsanne was picked on 9/22, and was pressed to both new and neutral barrels. The Marsanne barrels went through malo-lactic fermentation while stirring lees every other day for 1 week. Wine stayed in barrel until bottling on May 15, 2024. The wine was aged in 50% new French oak and 50% Neutral oak for 6 months.

**Harvest notes:** 2023 started with a drier, mild spring, which resulted in slightly delayed bud break. Then the heat started in May and June and the grapes had a lot of growth. Everything was back on track for veraison, which happened in the last week of July, first week of August. We saw a nicely spread-out maturation and harvest period in September and October, which balanced yields. 2023 should prove to be a classic Washington State vintage, especially for Red Mountain.

HFE.WINE

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