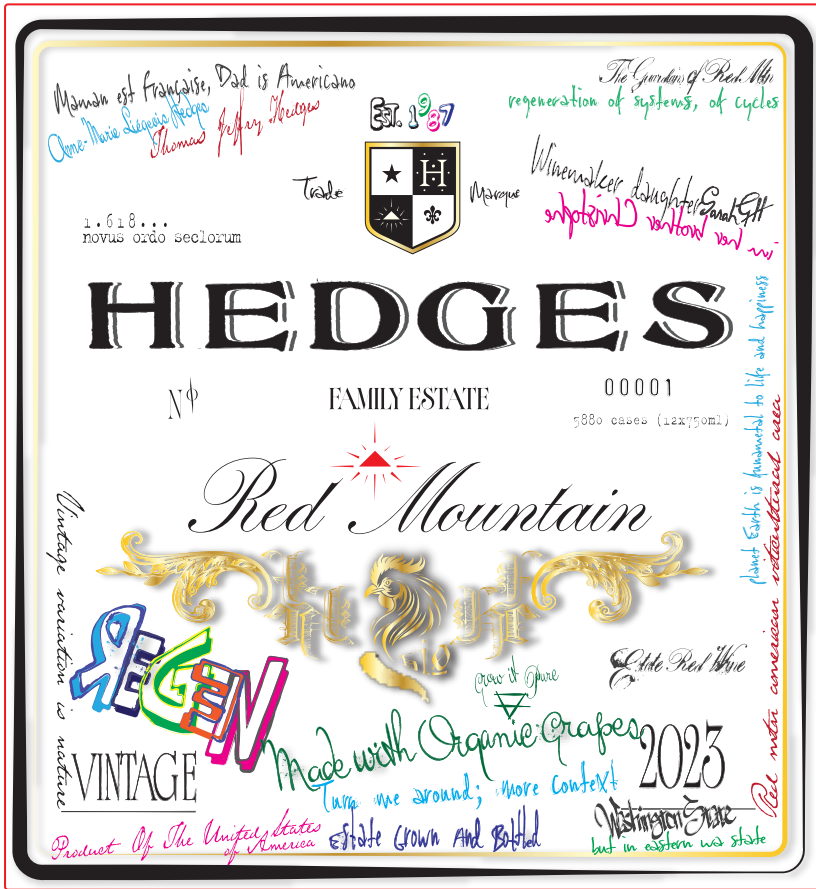


HFE ESTATE RED WINE

RED MOUNTAIN AVA



BLEND:
56% CABERNET SAUVIGNON / 25% MERLOT
7% CABERNET FRANC / 1% MALBEC
1% PETIT VERDOT

VINEYARDS:
29% BEL'VILLA, 40% HEDGES, 28% JOLET
3% LES GOSSÉS

WINEMAKER:
SARAH GOEDHART

RELEASE DATE:
FEB 2026

TITRATABLE ACID:
5.3 GRAMS/LITER

PH:
4.05

ALCOHOL:
14%

PRODUCTION:
5880 - TWELVE BOTTLE CASES

VINEYARD/WINERY CERTIFICATIONS:



Perception

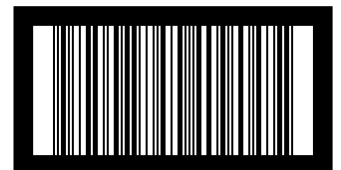
Aroma / Flavor: black current / blackberry /
anise / clove / black pepper / graphite / chicory
/ vanilla / cedar

Texture: full / structured / chewy / long / spicy

Production Method

Grapes are from estate Red Mountain AVA vineyards within a two-mile radius of the winery: Hedges, Bel' Villa, Jolet, and Les Gosses. The wine was destemmed and partially crushed into stainless steel fermenters and fermented via indigenous yeast. It was pumped over twice daily until desired tannin extraction was achieved. It was then pressed to barrels where it underwent indigenous malo-lactic fermentation, then racked off lees and 100% was barrel aged in 50% new oak, French oak (60%), American oak (37%), Hungarian (3%).

UPC / SCC



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

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