



## HEDGES FAMILY WINES

SOURCED FROM  
THE COLUMBIA VALLEY AVA

**Winemaker:**

Sarah Goedhart

**Release Date:**

Fall 2025

**Varietal percent:**

90% Sauvignon Blanc,  
9% Chardonnay, 1% Marsanne

**Titrateable Acidity:** 5.6 g/L

**pH:** 3.5

**Residual sugar:** 0.2g/L

**Alcohol:** 14.0%

**Production:** 5,138 x 12 bottle cases

**Bottling Date:** March 2025

**Tasting notes (6/2025)**

Aroma/flavor: citrus / pear / honeydew / mango / lemongrass / tarragon

Texture: bright / tart / fresh / lively

**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**

2024 started off with a hard freeze in mid-January with highs in the single digits for a few days. The vines are resilient and we didn't see too much bud damage. Spring to fall was fairly normal, but we did see a bit more humidity than we are used to in our desert climate. Temperatures began to cool as harvest started and we saw some nice ripening days throughout September and October.

— HFE.WINE —

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