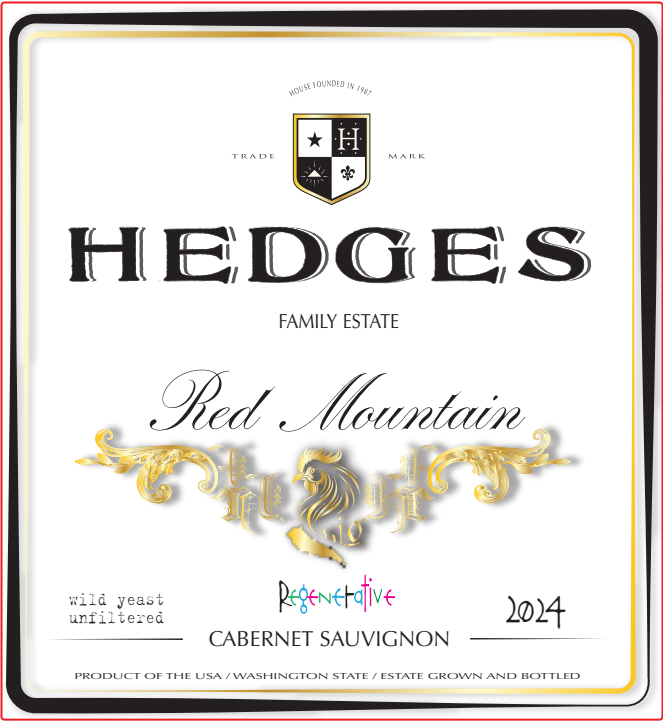


HFE ESTATE CABERNET SAUVIGNON



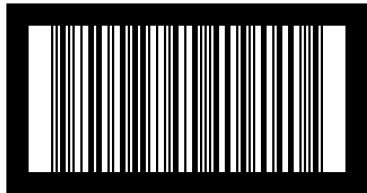
TECHNICAL INFORMATION	2024
GENERAL PRODUCTION ANALYSIS	
WINEMAKER	Sarah Goedhart
AVA	Red Mountain
VARIETAL AND PERCENTAGES	85% Cabernet Sauvignon / 3% Merlot / 4% Syrah / 5% Cabernet Franc / 2% Petit Verdot / 1% Malbec
VINEYARDS	72% Hedges / 12% Bel' Villa / 11% Jolet / 5% Les Gosses
BOTTLED	Spring 2026
RELEASED	Late Spring 2026
PRODUCTION	3360 cases (6x750ml)
LOT NUMBER	LHFECS24
INGREDIENTS	
GRAPES	x
PRESERVATIVES	Sulphites
CHEMICAL ANALYSIS	
ALC%	14.50%
PH	4.00
TA (G/L)	5.7
RS (G/L)	<0.1

Perception

Aroma and Flavor: Blackberry / Anise / Clove
Black pepper / Graphite / Chicory
Vanilla / Cedar

Texture: Full body / Structured / Chewy
Long / Spicy

UPC / SCC



10853096008033

Production Method

Grapes are from estate 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 100% was barrel aged until bottling in 43% New oak barrels (70% French / 28% American / 2% Hungarian)

Harvest Notes

HEAT UNITS 3387
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

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