



HEDGES FAMILY WINES

SOURCED FROM
THE COLUMBIA VALLEY AVA

Winemaker:

Sarah Goedhart

Release Date:

Winter 2026

Varietal percent:

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

Titrateable Acidity: 6.2 g/L

pH: 3.26

Residual sugar: 0.19g/L

Alcohol: 13.5%

Production: 15,300 x 12 bottle cases

Bottling Date: DEC 2025

Tasting notes

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

2025 started out wet with above average rainfall through the winter and Spring. As the season progressed we saw nearly perfect conditions and a mild summer with only a couple of heat spikes that the grapes managed easily. Harvest progressed smoothly and steadily, supported by ideal weather and balanced crop loads. We saw a classic Washington vintage with moderate sugars, balanced acid and overall nice flavors.

— HFE.WINE —

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