

# 2000 RED MOUNTAIN RESERVE

RED MOUNTAIN AVA



## HEDGES

*Family Estate*

**BLEND:**  
84% CABERNET SAUVIGNON / 16% MERLOT

**VINEYARD PERCENT:**  
100% HEDGES ESTATE VINEYARD

**WINEMAKER:**  
STEVE LESSARD / PETE HEDGES

**BOTTLED:**  
JUNE 2002

**RELEASE DATE:**  
2002

**TITRATABLE ACID:**  
5.6 GRAMS/LITER

**PH:**  
3.47

**ALCOHOL:**  
14.0%

**PRODUCTION:**  
1347 SIX-BOTTLE CASES

### VINEYARD CERTIFICATIONS:



### Tasting Notes: (original notes, Pete Hedges):

Dense blackberry, cassis and plum and red candy fruit aromas are perfectly balanced by aromas of toasted cinnamon and nutmeg spice, cocoa powder, chocolate and vanilla. Mouthfeel is dense yet bright with fine grained tannins that make the silky finish seem to last forever.

### Updated notes (Sarah Goedhart 8-26-2021):

Dark black fruits, cassis, hints of leather, menthol, earth and cinnamon bark. The flavors linger on the palate and include cocoa, blackberry, aged leather, and cedar. The mouthfeel is rich and structured with a good long finish. This wine has aged very well, and it has many years left, a true testament to the Red Mountain AVA!

### Cellaring:

Drink now for brightest fruit aromas. 10+ years more bottle age will bring out the optimum balance of aroma and flavor.

### Production:

14 months in mostly French and some American oak, probably about 30% new, about 30% neutral. I don't recall any egg white fining or further aging in new wood as for the '99. Bottle aged at least 9 months (April 30, 2002 to January 2003).

### Harvest notes:

2000 was an almost perfect year for grapes. Even temperatures in the spring, long, hot (but not too hot) summer followed by a classic Indian Summer fall. Even, thorough ripening with extended hang time.

HFE.WINE

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