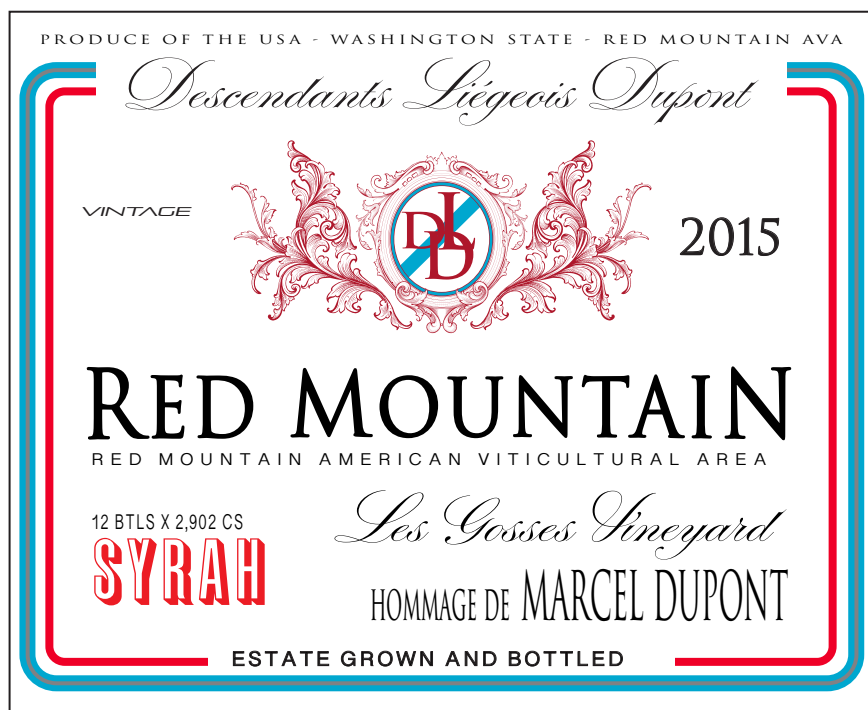


DESCENDANTS LIEGEOIS DUPONT / SYRAH

RED MOUNTAIN AVA



BLEND:
100% SYRAH

VINEYARD PERCENT:
100% LES GOSSES

WINEMAKER:
SARAH GOEDHART HEDGES

BOTTLED:
4/22/2019

RELEASE DATE:
JUNE, 2019

TITRATABLE ACIDITY:
5.3 GRAMS/LITER

PH:
3.87

ALCOHOL:
13.5%

PRODUCTION:
1889 X 12 BOTTLE CASES

VINEYARD CERTIFICATIONS:



Tasting Notes: The flavors of cinnamon, slight vanilla custard and chocolate truffle are a nice balance to the underlying gamey character. This wine is lush, yet has a nice acidity to pair with it. There is richness with finesse and it really grabs your attention throughout the long smooth finish.

Cellaring: This wine is lovely now, but like other Red Mountain wines, should age well. 10+ yrs

Production: Grapes are from Les Gosses Vineyard, which is in the Red Mountain AVA, and has both the Joseph Phelps and Tablas Creek clones. 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% barrel aged for 19 months in 25% new oak, American (30%) and French oak (70%)

Harvest notes: Heat, heat and more heat! That was 2015. A warm, dry Spring led to a hot, dry summer. Heat remained for the first part of harvest and grapes came in early. The hottest year on record. Ripe flavors, and the Brix that go with it were no problem this vintage. One problem for wine makers was the early ripening of all varieties which made it challenging for harvesting grapes at their optimum, however the wines have been delicious. The 2015 harvest resulted in the earliest picking date ever of red grapes for Hedges on Red Mountain.

HFE.WINE

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