

GOEDHART FAMILY

RED MOUNTAIN AVA



BLEND:
100% SYRAH

VINEYARD PERCENT:
100% BEL'VILLA

WINEMAKER:
SARAH GOEDHART

BOTTLED: 7/18/2019

TITRATABLE ACID:
5.2 GRAMS/LITER

PH: 4.07

ALCOHOL: 13.5%

PRODUCTION:
110 TWELVE PACK CASES

VINEYARD CERTIFICATIONS:



Tasting Notes:

Bright blueberry and cranberry fruit with hints of earthy pomegranate. There is a bit of funk to this wine, which adds to its rich aromatic complexity. Hints of peppermint, eucalyptus, cocoa, sour cherry meld with interesting notes of pine resin and, dried thyme and vanilla. Soft on the palate with bright acidity and a long drawn out finish with flavors of cranberry sauce, vanilla, cinnamon bark and a touch of smoke. This Syrah should be savored over a few hours as it keeps changing in the glass and continues to bring different aromatics the longer it sits. Spend a long afternoon with this wine and you'll be glad you did.

Cellaring:

This wine is a little tight now, but like other Red Mountain wines, should age well, probably peaking in 10 years, but still be very drinkable at 15 years old.

Production:

Grapes are from Bel' Villa Vineyard, which is in the Red Mountain AVA. The wine was destemmed and partially crushed into stainless steel fermenters where it was punched down three times per day 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 21 months in 43% new oak. 60% French oak and 40% American oak.

Harvest notes:

2017 started off cold! January stayed in the upper teens for most of the month and dipped into the negatives for a day or two. Along with the cold we had a lot of snow! People were calling it the 60 year freeze, we hadn't seen a winter like that since 1955. Spring was damp and the hills had never been so green. Things started to heat up around July and August and by August we were surrounded by fires originating in Canada and all up and down the West Coast. There was a blanket of smoke in the sky, which really dampened the sun's UV rays. We think this actually helped the vines slow down ripening due to less photosynthesis taking place. Luckily the fires were far enough away that smoke taint was not an issue at all. We had a mild September and October which really stretched out the maturation period allowing flavors to develop nicely without Brix getting too high. 2017 was a really interesting year and an exciting one! The resulting wines have been full of color and flavor, especially here on Red Mountain

HFE.WINE

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