

Established



29th Vintage

ESTATE RED WINE

RED MOUNTAIN AVA

BLEND:

54% CABERNET SAUVIGNON 16% MERLOT
14% SYRAH 6% CABERNET FRANC 4% MALBEC
3% PETIT VERDOT 1% TOURIGA NACIONAL 1% TINTA CAO
1% SOUZA

VINEYARD PERCENT:

39% HEDGES 23% BEL' VILLA
20% JOLET 18% MAGDALENA

WINEMAKER:

SARAH GOEDHART

BOTTLED:

7/30/2017

RELEASE DATE:

DECEMBER, 2018

TITRATABLE ACIDITY:

6.3 GRAMS/LITER

PH:

3.67

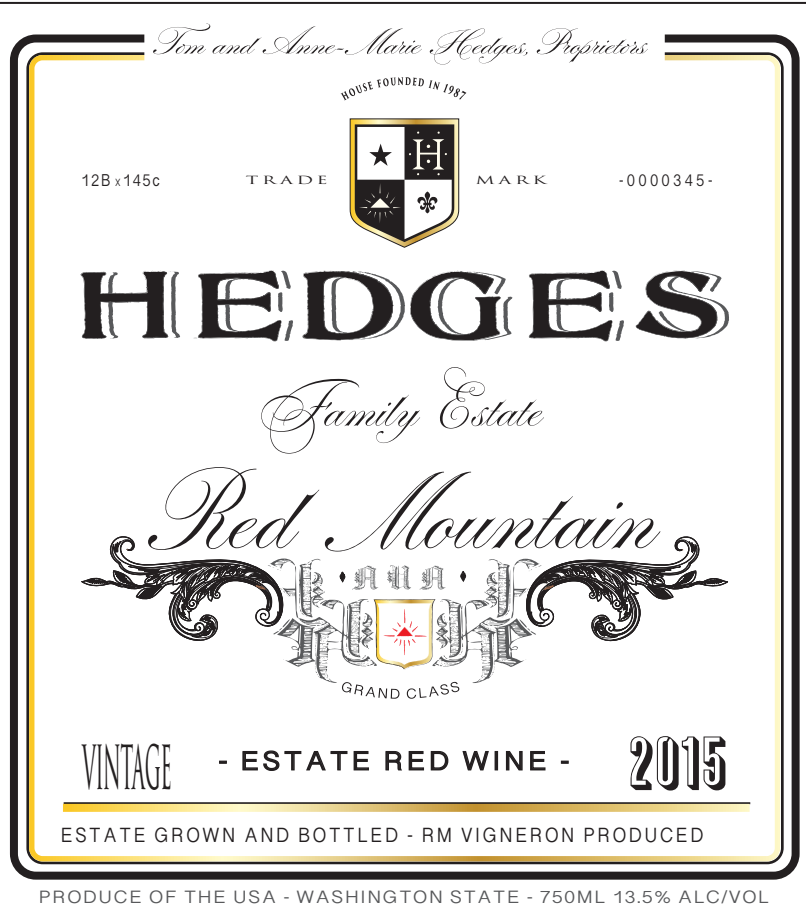
ALCOHOL:

13.5%

PRODUCTION:

2448 12 PACK CASES

VINEYARD CERTIFICATIONS:



TASTING NOTES:

Aroma of dark plum, black cherry, cocoa, black licorice, earth and a touch of cassis. On the palate, there is quite a bit of Red Mountain spice; a mix of cinnamon, clove, nutmeg and ginger. The texture is rich, lush and full. It shows restraint but also has power that is unmistakably terroir driven.

CELLARING:

This wine, like other Red Mountain wines, is best now with food, but will age well. 15+ years.

PRODUCTION:

Grapes are from Red Mountain AVA vineyards within a 2 mile radius of the winery: Hedges, Bel' Villa, Magdalena and Jolet. The wine was destemmed and partially crushed into stainless steel fermenters and pumped over twice daily until desired tannin extraction was achieved. It was pressed to barrels and underwent malo-lactic fermentation, then racked to barrels. 100% barrel aged for 21 months in 30% new oak, American (75%) and French oak (25%).

HARVEST NOTES:

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. 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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