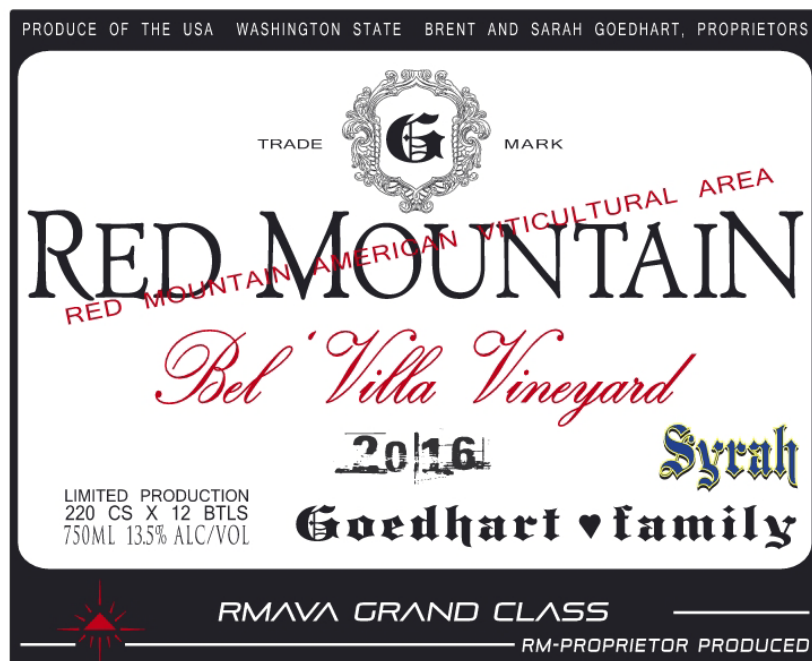


GOEDHART FAMILY

RED MOUNTAIN AVA



BLEND:
100% SYRAH

VINEYARD PERCENT:
100% BEL'VILLA

WINEMAKER:
SARAH GOEDHART

BOTTLED: 3/22/2018

TITRATABLE ACID:
5.6 GRAMS/LITER

PH: 4.07

ALCOHOL: 13.5%

PRODUCTION:
220 TWELVE PACK CASES

VINEYARD CERTIFICATIONS:



Tasting Notes:

Rich, tart fruit, coffee, vanilla, rose petal, dried herbs, cinnamon, earthy pomegranate and touch of tar and orange peel. Creamy fruit flavor with a kick of spice on the balanced long finish.

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 estate vineyard. 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 17 months in 44% new oak. 75% French oak and 25% American oak.

Harvest:

2016 had a very mild and warm winter followed by a wet Spring with a few heat spikes early on in May. Summer had an average amount of heat, but nothing like what we saw in 2015. A few rain events throughout the growing season made regulating irrigation water a bit tricky. The first part of harvest had mild heat which made for steady and even ripening of the fruit. The end of harvest was hit with off and on rain for a few weeks, which really slowed things down and stretched out picking dates. The 2016 harvest resulted in large crops with impressive fruit quality.

HFE.WINE

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