



LA HAUTE CUVÉE

RED MOUNTAIN AVA

BLEND:

85.71% CABERNET SAUVIGNON
14.29% MERLOT

VINEYARD PERCENT:

85.71% HEDGES 14.29% MAGDALENA

WINEMAKER:

SARAH GOEDHART

BOTTLED:

7/24/2018

RELEASE DATE:

SEPTEMBER, 2019

TITRATABLE ACIDITY:

5.4 GRAMS/LITER

PH:

4.09

ALCOHOL:

14.4%

PRODUCTION:

522 MAGNUMS / 2820 750ML BOTTLES

VINEYARD AND WINE CERTIFICATIONS:



TASTING NOTES:

Precise vintage character. Much like the 2014 vintage, the 2016 offers a balanced nose of Red Mountain AVA menthol, encased around the natural perfume of a wild ferment. Considered a more natural version of Cabernet Sauvignon, the palate leans toward rustic multilayered complexity.

CELLARING:

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

PRODUCTION:

The wine was destemmed and partially crushed into stainless steel fermenters. A wild yeast fermentation commenced. The crushed wine was pumped over twice daily until desired tannin extraction was achieved. Thereafter, it was pressed to barrels and underwent a native malo-lactic fermentation, then racked off lees. 100% barrel aged for 18 months in 21% new oak, 67% American oak and 33% French oak barrels.

HARVEST NOTES:

The mild 2016 winter was followed by a wet Spring with a few heat spikes in early May. Summer had an above average amount of heat, but nothing like what we saw in 2015. A few rain events throughout the growing season. 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 periodic rain, which really slowed things down and stretched out picking dates. The 2016 harvest resulted in large crops with impressive fruit quality.

HFE.WINE

Chateau and Winery 53511 N. Sunset Road, Benton City, WA 99320