

Established



31st Vintage

ESTATE GROWN AND BOTTLED

HOUSE FOUNDED IN 1987



HEDGES

Family Estate



VINTAGE - ESTATE RED WINE - 2017

PRODUCE OF THE USA - WASHINGTON STATE - 750ML - 13.5% ALC/VOL

ESTATE RED WINE

RED MOUNTAIN AVA

BLEND:

26% MERLOT 48% CABERNET SAUVIGNON
10% SYRAH 12% CABERNET FRANC 4% MALBEC

VINEYARD PERCENT:

19% HEDGES 57% BEL' VILLA
13% JOLET 7% LES GOSSES 4% MAGDALENA

WINEMAKER:

SARAH GOEDHART

BOTTLED:

8/1/2019

TITRATABLE ACID:

7.2 GRAMS/LITER

PH:

3.97

ALCOHOL:

13.5%

PRODUCTION:

5376 TWELVE BOTTLE CASES

VINEYARD CERTIFICATIONS:



TASTING NOTES: Earthy, cocoa, anise, cassis and a hint of dried herbs and cola. There is a refreshing hint of brine, menthol and floral perfume with a touch of vanilla. A soft entry of flavorful black fruits, cola, and licorice leads into a full mid-palate and very long supple finish.

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 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 20 months in 40% new oak, American (65%) and French oak (35%).

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!

HFE.WINE

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