

DESCENDANTS LIÉGEOIS DUPONT / LE BLANC

RED MOUNTAIN AVA



BLEND:
75% MARSANNE / 25% VIOGNIER

VINEYARD PERCENT:
90.91% LES GOSSÉS
9.09% HEDGES

WINEMAKER:
SARAH GOEDHART

BOTTLED:
APRIL 2019

RELEASE DATE:
APRIL 2019

TITRATABLE ACIDITY:
6.2 GRAMS/LITER

PH:
3.78

ALCOHOL:
14.1%

PRODUCTION:
792 6 BOTTLE CASES

VINEYARD/WINERY CERTIFICATIONS:



Tasting notes:

Light golden color. There is a lot of floral and citrus going on in this wine. Jasmine, lemon curd, kumquats, and also a touch of buttery caramel popcorn. Smoke and cinnamon make a subtle appearance along with toasted almonds in this aromatically rich wine. The mouthfeel starts with bright acidity which is instantly followed by a lush, slightly oily and creamy mid-palate. The finish is full of citrus and spice flavors. A beautifully decadent white wine that you will be happy to sip on and enjoy with your meal.

Cellaring:

For optimum fruit flavors and aromas, drink now. The higher acid in this wine should keep it drinking well for up to 15 years.

Production:

Grapes are from Les Gosses and Hedges Estate vineyards. Crushed on 9/29/18 and foot stomped by our wine club! It was then pressed to 2 Baron French oak Medium Long toast barrels, 4 Vernou M+ French oak barrels, 2 Vicard Distinction M+ French oak barrels, 2 Damy Exclusive French oak barrels and 10 stainless steel barrels. Fermentation finished on 10/19. The oak barrels went through malo-lactic fermentation while stirring lees every three days for 2 weeks. Wine stayed in barrel until bottling.

Harvest Notes:

The 2017-2018 winter was extremely mild, fairly dry, and quite the opposite of the snow and ice ravaged winter we saw the year before. This mild winter really tricked the vines and other early spring bud pushing plants to sprout out quickly. Hedges's estate vineyards were pruned early (beginning in late January) in anticipation for this early bud break and the vines really responded well. We added a few more Biodynamic practices into the mix, such as home-brewed horsetail tea spray, which helped us escape some mildew pressure in June. The heat of summer and long sunny days advanced ripening, but the maturation period of early September and October was mild, which made for a harvest that you could pick fruit at a slow and steady pace. Overall the 2018 vintage is going to be a good one!

HFE.WINE

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