

DESCENDANTS LIÉGEOIS DUPONT / LE BLANC

RED MOUNTAIN AVA

**BLEND:**

55% MARSANNE / 45% VIOGNIER

VINEYARD PERCENT:

96.6% LES GOSSES
3.4% HEDGES

WINEMAKER:

SARAH HEDGES GOEDHART

BOTTLED:

MARCH 2021

RELEASE DATE:

APRIL 2022

TITRATABLE ACID:

6.6% GRAMS/LITER

PH:

3.89

ALCOHOL:

14.5%

PRODUCTION:

209 TWELVE-BOTTLE CASES

VINEYARD/WINERY CERTIFICATIONS:**Tasting notes:**

Golden straw color. Flavors of peach, apple, pear, honeysuckle, jasmine, and a touch of vanilla panna cotta. Rich, full bodied with flavors of apricot jam, custard, and spicy vanilla.

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 9/14/2020 and foot stomped by our wine club! It was then pressed to, 2 Baron French oak Medium Long toast barrels, 2 Damy M+ French oak barrels, 4 Tremieux M+ French oak blonde barrels, 2 Vicard French oak barrels and 4 stainless steel barrels. Fermentation finished on 12/1. 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:

2020 was a warm growing season overall and while it was nowhere near the hot vintage of 2015, we did see some drier conditions. This dry, warm year coupled with lower yields left us with a crop that was earlier to mature. 2020 left us with many uncertainties, but from what we have seen of this vintage so far, the resulting wines are aromatically intense with palates.

HFE.WINE

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