DESCENDANTS LIÉGEOIS DUPONT / LE BLANC

PRODUCE OF THE USA - WASHINGTON STATE - 750 ML 14.5% ALC / VOL

ESTATE GROWN AND BOTTLED

RED MOUNTAIN AVA

BLEND:

75% Marsanne / 25% Viognier

VINEYARD PERCENT:

91.33% LES GOSSES 8.67% HEDGES

WINEMAKER:

SARAH HEDGES GOEDHART

RELEASE DATE:

APRIL 2023

TITRATABLE ACID: 5.5% GRAMS/LITER

PH:

ALCOHOL:

PRODUCTION:

156 TWELVE-BOTTLE CASES

SCORES: 93 ROBERT PARKER

VINEYARD/WINERY CERTIFICATIONS:











Citrus fruits, brioche, buttered shortbread, jasmine, candied ginger, sweet herbs. Rich and smooth, with bright floral and citrus notes, with a touch of bright tartness and a long luxurious finish.

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. The Viognier was picked on 9/8 and the Marsanne was picked on 9/15 and foot stomped by our wine club! It was then pressed to barrels. The Marsanne barrels went through malo-lactic fermentation while stirring lees every three days for 2 weeks. Wine stayed in barrel until bottling on June 8th, 2022. The wine was aged in 55% new French oak, 45% neutral oak.

Harvest notes:

2021 was a warm and dry growing season. We saw an impressive amount of heat at the end of June, with Red Mountain hitting 118 degrees and staying above 100 for most of June and July. Our vineyard team was on top of irrigation every step of the way and although this dry, warm year left us with lower yields, the vintage overall is showing nicely.

