



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



HEDGES

Family Estate

2014 Red Mountain

AVA: Red Mountain

Winemaker: Sarah Hedges Goedhart

Blend: 58% Cabernet Sauvignon; 25% Merlot; 15% Syrah; 2% Petit Verdot; 4% Malbec

Production: 2,200 cases

Alcohol: 13.5%

pH: 3.70

Titrateable Acid: 6.3g/L

Tasting Notes:

Dark purple-black color. Aromas of earthy black cherry, blackberry fruit, anise, nutmeg, dried ginger and cinnamon. Hints of pomegranate and dark cocoa with a touch of aged leather. In the mouth this wine is full, lush with nicely balanced acidity. There is an earthy fruit and toasted hazelnut flavor that linger into a lush and satisfying finish. A cozy up to the fire kind of wine.

Cellaring:

This wine, like other Red Mountain wines, is best now with food, but will age well, probably peaking in 15-25 more 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:

2014 was warm early and stayed warm until harvest, the hottest since 1998. Ripe; and the Brix that go with it were no problem this vintage and it was a very fast, short growing season. Heat began early and remained constant which helped plants and fruit clusters acclimate to the extreme heat. With nights still cooling berry shrivel and raisining was nonexistent. With little to no rainfall throughout the year mildew problems were of no concern. One problem for wine makers was the early ripening of all varieties which made it challenging for harvesting grapes at their optimum. However, our long term relationships with our growers and vigilant testing (and the earlier than usual picking that went with it), helped us pick grapes at their optimum. Riper, richer flavors predominate. Plenty of lushness in 2014..

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