



HEDGES

Family Estate

2015 La Haute Cuvée

AVA: Red Mountain

Winemaker: Sarah Hedges Goedhart

Blend: 100% Cabernet Sauvignon

Production: 1,920 750mL bottles;
300 Magnums

Alcohol: 13.5%

pH: 4.08

Titrateable Acid: 4.5 g/L

Tasting Notes:

Wow. Cassis, leather, blackberry, black cherry, cocoa, hints of rustic savory herbs and a slight touch of dusty earth, reminiscent of the terroir where it is grown. Big and full with dark fruit flavors and a finish that holds on and hangs on entertaining the palate with every sip. This wine will not disappoint any Red Mountain Cabernet Sauvignon fans.

Cellaring:

This wine is currently not for the faint of heart. It is big, bold and tannic exploding with exotic aromas and flavors. Everything a Biodynamically made Cab should be. I would taste it again in 5-10 year increments.

Production:

Grapes are from the Biodynamically farmed Hedges Vineyard and Magdalena Vineyard, which is in the Red Mountain AVA. The wine was destemmed and partially crushed into stainless steel fermenters, where it was allowed to begin fermenting with native yeast. It was pumped over twice daily until desired tannin extraction was achieved. It was then pressed to barrels where it underwent “native” malo-lactic fermentation, then racked off lees and 100% barrel aged for 18 months in 40% new American oak barrels.

Harvest Notes:

Heat, heat and more heat! That was 2015. A warm, dry Spring led to a hot, dry summer. Heat remained for the first part of harvest and grapes came in early. The hottest year on record. Ripe flavors and the Brix that go with it were no problem this vintage and it was a very fast, short growing season. One problem for wine makers was the early ripening of all varieties which made it challenging for harvesting grapes at their optimum, however the wines have been delicious. The 2015 harvest resulted in the earliest picking date ever of red grapes for Hedges on Red Mountain..