



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



HEDGES

Family Estate

2015 Red Mountain

AVA: Red Mountain

Winemaker: Sarah Hedges Goedhart

Blend: 54% Cabernet Sauvignon, 16% Merlot, 14% Syrah, 6% Cabernet Franc, 4% Malbec, 3% Petit Verdot, 1% Touriga Nacional, 1% Tinta Cao, 1% Souzao

Production: 2,448 cases

Alcohol: 13.5%

pH: 3.67

Titratable Acid: 6.3 g/L

Tasting Notes:

It's hard to believe that this classic-tasting Red Mountain blend came from such a hot year. This wine exudes a lot of dark plum, black cherry, lush cocoa, black licorice, earth, and a touch of cassis. There is quite a bit of that unique Red Mountain spice mix of cinnamon, clove, nutmeg and ginger. The palate is rich, lush, and full yet not overdone. It shows restraint but also has a power to it that is unmistakably terroir-driven. The flavors of chocolate, dark fruits, spice and a touch of vanilla a such a good combination you'll find yourself sipping on this for hours; which is never a bad thing.

Cellaring:

This wine, like other Red Mountain wines, is best now with food, but will age well, probably peaking in 5-10 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 21 months in 30% new oak, American (75%) and French oak (25%).

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.