

HFE BIO SYRAH (DEMETER WINE)

RED MOUNTAIN AVA



BLEND:
100% SYRAH

VINEYARD PERCENT:
100% HEDGES VINEYARD, HD

WINEMAKER:
SARAH GOEDHART

BOTTLED:
SUMMER 2019

RELEASE DATE:
FALL 2019

TITRATABLE ACIDITY:
5.6 GRAMS/LITER

PH:
4.1

ALCOHOL:
13.5%

PRODUCTION:
254 12 BOTTLE CASES

VINEYARD/WINERY CERTIFICATIONS:



Tasting Notes:

Gorgeous dark purple color. The nose has spice, earth, smoke and fruit. This wine shows all the great characteristics of a Red Mountain Syrah. The palate is a nice mix of pomegranate, huckleberry, blueberry and tart candy. There is a meaty, chocolate component that adds to the complexity of aromatics. Soft and tart on the entry, the wine almost fools you into thinking this is a light wine, but the full bodied mid-palate and long spicy finish create a rich elegance.

Cellaring:

This wine is lovely now but, like other Red Mountain wines, should age well, probably peaking in 10 years, but still very drinkable at 15+ years old.

Production:

Grapes are from the Hedges Estate Biodynamic vineyard. Harvested and crushed into bins where they underwent indigenous yeast fermentation. After pressing, the wine was aged in barrel where it underwent indigenous malolactic fermentation. The wine aged 56% new oak, 65% French and 35% American for 22 months before bottling.

Harvest Notes:

2017 started off cold! January stayed in the upper teens for most of the month. Spring was damp and the hills had never been so green. Things started to heat up around July and August and by August we were surrounded by fires originating in Canada and all up and down the west coast. There was a blanket of smoke in the sky, which really dampened the sun's UV rays. We think this actually helped the vines slow down ripening due to less photosynthesis taking place. We had a mild September and October which really stretched out the maturation period allowing flavors to develop nicely without Brix getting too high.

HFE.WINE

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