

# DESCENDANTS LIEGEOIS DUPONT / SYRAH

RED MOUNTAIN AVA



**BLEND:**  
100% SYRAH

**VINEYARD PERCENT:**  
100% LES GOSSES

**WINEMAKER:**  
SARAH HEDGES GOEDHART

**BOTTLED:**  
MARCH 2020

**RELEASE DATE:**  
APRIL 2020

**TITRATABLE ACID:**  
5.6 GRAMS/LITER

**PH:**  
3.92

**ALCOHOL:**  
14.4%

**PRODUCTION:**  
1978 X SIX-BOTTLE CASES

**VINEYARD CERTIFICATIONS:**



## Tasting Notes:

A beautiful Red Mountain Syrah. Classic characters of red tart fruits, blueberry pancakes, black pepper, fresh ground cumin seed, and hint of vanilla, dark cocoa powder and chili powder. The entry is tart with a lot of fruit and spice flavors. There is a slight aggression on the mid-palate which leads to a smooth and creamy finish. This Syrah has a rugged elegance to it. Smelling and tasting this wine reminds you of the Red Mountain landscape. Slightly savage, yet beautiful.

## Cellaring:

This wine is lovely now but, like other Red Mountain wines, should age well, probably peaking in 15 years, but still very drinkable at 15 to 20 years old.

## Production:

Grapes are from Les Gosses Vineyard, which is in the Red Mountain AVA, and has both the Joseph Phelps and Tablas Creek clones. 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 malolactic fermentation, then racked off lees and 100% barrel aged in 52% new oak and puncheons (48% neutral oak) for 19 months. The new oak and puncheons consisted of 48% American and 52% French.

## Harvest:

The 2017-2018 winter was extremely mild, fairly dry and quite the opposite of the snow and ice ravaged winter we saw the year before. This mild winter really tricked the vines and other early Spring bud pushing plants to sprout out quickly. Hedges' estate vineyards were pruned early (beginning in late January) in anticipation for this early bud break and the vines really responded well. We added a few more Biodynamic practices into the mix, such as home brewed horsetail tea spray, which helped us escape some mildew pressure in June. The heat of summer and long sunny days advanced ripening, but the maturation period of early September and October was mild which made for a harvest that you could pick fruit at a slow and steady pace. Overall the 2018 vintage is going to be a good one!

HFE.WINE

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