

HFE BIO SYRAH (DEMETER WINE)

RED MOUNTAIN AVA



BLEND:
100% SYRAH

VINEYARDS:
100% HEDGES VINEYARD, HD

WINEMAKER:
SARAH GOEDHART

BOTTLED:
MARCH 2020

RELEASE DATE:
FALL 2020

TITRATABLE ACID:
5.5 GRAMS/LITER

PH:
3.96

ALCOHOL:
14.0%

PRODUCTION:
284 - TWELVE BOTTLE CASES

VINEYARD/WINERY CERTIFICATIONS:



TASTING NOTES: Rustic, woody, meaty, with earthy, dark, tart fruits, lots of smokey aromas, but with a nice touch of sweet herbs and wild blueberry. Rich and full, this Syrah has nice backbone and structure. Flavors of earthy fruit, spice and vanilla coffee, this wine has a “casual” feel, but at the same time exuding luxuriousness.

CELLARING: This wine is lovely now but, like other Red Mountain wines, will age well, probably peaking in 5 years, but still very drinkable at 10 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. Ageing was in 56% new oak, 69% American, and 31% French, for 18 months before bottling.

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 of this early bud break, and the vines 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 where you could pick fruit at a slow and steady pace. Overall the 2018 vintage is going to be stellar!

HFE.WINE

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