



HFE ESTATE CABERNET SAUVIGNON

RED MOUNTAIN AVA

BLEND

80% CABERNET SAUVIGNON, 8% MERLOT 3% CABERNET FRANC, 5% MALBEC, 3% PETIT VERDOT

WINEMAKER:

Sarah Goedhart

BOTTLED: 7/27/2021

RELEASE DATE: FALL 2022

TITRATABLE ACID:

5.6 GRAMS/LITER

PH: 399

ALCOHOL: 14.0%

PRODUCTION: 3222 - SIX BOTTLE CASES

VINEYARD/WINERY CERTIFICATIONS:







Tasting Notes: Dark blackberry, cassis, cinnamon, cedar, touch of dried tobacco, vanilla, and chicory. Rich on the palate, nice balanced acid with elegant structure. Lengthy finish with flavors of dark berries, cocoa, cinnamon, and a hint of mixed dried herbs.

Cellaring: This wine is lovely now but Red Mountain Cabernet should age well, probably peaking in 10 years, but still very drinkable at 15-20 years old.

Production: Fruit was sourced Hedges (58%), Bel'Villa (25%), Jolet (7%) and Magdalena (8%) and Les Gosses (2%) vineyards. Fruit was harvested between 9/6 and 10/14. This wine was cold soaked overnight then inoculated with yeast, fermented for 7-10 days on skins while being pumped over twice daily before pressing to barrels, where it underwent malo-lactic fermentation. It was 100% barrel aged for 23 months in 47% new oak, 74% French and 26% American.

Harvest: 2019 threw us for a few surprises when it came to the weather! After 2+ months of snow starting in Mid-February, it never quite got hot. We were a bit behind going into veraison and the ripening period of September, which was a cold month. We traded our usual Indian summer and warm fall with a chilly September and a freeze on October 10th and 11th that hit a lot of areas pretty hard. Luckily with our early pick philosophy and intuition of picking based on flavors instead of numbers put us ahead of the curve and we had everything in before the freeze. Overall, 2019 is proving to be a classic Washington state vintage, with wines that are showing a lot of balance and restraint that will only become more complex and improve with time.

