

# HFE BIO SYRAH (DEMETER WINE)

RED MOUNTAIN AVA



**BLEND:**  
100% SYRAH

**VINEYARDS:**  
100% HEDGES VINEYARD, HD

**WINEMAKER:**  
SARAH GOEDHART

**BOTTLED:**  
MARCH 2021

**RELEASE DATE:**  
FALL 2021

**TITRATABLE ACID:**  
5.5 GRAMS/LITER

**PH:**  
3.97

**ALCOHOL:**  
13.5%

**PRODUCTION:**  
284 - TWELVE BOTTLE CASES

**VINEYARD/WINERY CERTIFICATIONS:**



## TASTING NOTES:

Blueberry, cranberry scone, dried sage, white pepper, chili, dark chocolate and orange rind. A touch of licorice flavor which fades into dried herbs, chicory, a touch of vanilla bean, graham cracker and dense dark chocolate. The silky layers meld into a long, supple finish with a touch of refreshing restraint on the finish.

## CELLARING:

This wine is lovely now but, like other Red Mountain wines, should age well, 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. The wine aged 18% new oak, 100% French oak for 18 months before bottling.

## HARVEST:

2019 threw a few surprises when it came to the weather! After 2+ months of snow starting in Mid-February, the summer stayed mild. 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 for 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, it put us ahead of the curve and we had everything in before the freeze. Overall, 2019 is proving to be a cooler Washington state vintage, with wines that are showing a lot of balance and restraint

HFE.WINE

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