



## HEDGES FAMILY WINES

SOURCED FROM  
THE COLUMBIA VALLEY AVA

**Winemaker:** Sarah Goedhart

**Release Date:** February 2019

**Varietal percent:** 99% Chardonnay,  
.05% Sauvignon Blanc, .05% Marsanne

**Titrateable Acidity:** 6.10g/L

**pH:** 3.48

**Residual sugar:** .1g/L

**Alcohol:** 13.5%

**Production:** 1323 cases

**Bottling Date:** 1/25/2019

### Tasting notes:

Gorgeous light golden color. Lively blood orange and tart caramel apple, hints of cinnamon, and buttered toast. There is a fun fresh mineral component to this wine, almost like fresh rain on concrete. The palate has a nice tart entry, which leads you into a full and creamy mid-palate. There is a bit-o-butter, some fresh citrus and apple flavors with a touch of spice on the finish with just a hint of that blood orange. This is a serious Chardonnay, but that blood orange undertone is really fun! This is a wine you get into and sip and sip and sip. You get lost in it, and eventually forget that you were supposed to make dinner, so you just pop up some corn and decide that it was supposed to happen that way.

### Cellaring:

For optimum fruit flavors and aromas, drink now. The higher acid in this wine should keep it drinking well for several more years.

### Production:

100% SS fermentation to dryness at cool temperatures to retain the maximum fruit aromas and flavors. Fruit was sourced from several Columbia Valley vineyards, including the Columbia Valley and the Yakima Valley AVAs. One-third malo-lactic fermentation and aged on oak.

### Harvest notes:

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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