



HEDGES

Family Estate

2014 DLD Syrah

AVA: Red Mountain

Winemaker: Sarah Hedges Goedhart

Blend: 100% Syrah

Production: 3,025 cases

Alcohol: 14.5%

pH: 3.82

Titratable Acid: 5.9 g/L

PRODUCE OF THE USA - WASHINGTON STATE - 750 ML 14.5% ALC / VOL



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Tasting Notes:

Dark, gorgeous purple color. Intense dried blueberry cinnamon roll with a hint of maple bacon. Slight sweet vanilla with cloves, cinnamon, and just a hint of smoked cedar. Cinnamon, blueberry and smoke on the palate that fills your mouth due to the lush texture of this wine. A nice tartness balances out the fullness and a slight taste of anise on the spicy and lush finish. A real treat, this syrah has a pleasant richness, yet is also noticeably delicate and elegant.

Cellaring:

This wine is lovely now but, like other Red Mountain wines, should age well, probably peaking in 5 years, but still very drinkable at 10 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 malo-lactic fermentation, then racked off lees and 100% barrel aged for 19 months in 41% new American (72%) and French oak (28%).

Harvest Notes:

2014 was warm early and stayed warm until harvest, the hottest since 1998. Ripe, and the Brix that go with it were no problem this vintage and it was very fast, short growing season. Heat began early and remained constant, which helped plants and fruit clusters acclimate to the extreme heat. With nights still cooling berry shrivel and raisining was nonexistent. With little to no rainfall throughout the year mildew problems were of no concern. One problem for wine makers was the early ripening of all varieties, which made it challenging for harvesting grapes at their optimum. However, our vigilant testing (and the earlier than usual picking that went with it), helped us to pick grapes at their optimum. Riper, richer flavors predominate. Plenty of lushness in 2014.