



# HEDGES

*Family Estate*



## 2010 CMS Red

*Cabernet Sauvignon – Merlot – Syrah*

|                          |   |
|--------------------------|---|
| <b>Viticulture Area:</b> | Columbia Valley                                   |
| <b>Winemaker:</b>        | Pete Hedges                                       |
| <b>Blend:</b>            | 48% Cabernet Sauvignon<br>40% Merlot<br>12% Syrah |
| <b>Release Date:</b>     | February 2012                                     |
| <b>Production</b>        | 65,555 cases                                      |
| <b>Alcohol:</b>          | 13.5%   |
| <b>pH</b>                | 3.75  |
| <b>Titrateable Acid:</b> | 5.6g/L  |

### **Tasting Notes:**

Dark, deep ruby color. Aromas of cherry, black cherry and plum fruit of raspberry and blackberry, toasted marshmallow and vanilla with hints of cocoa powder, chocolate and graham cracker. On the palate toasted oak and marshmallow with cherry and raspberry and hints of licorice, cocoa powder and sweetness, medium plus body with well integrated tannins that linger on the long finish. A nicely balanced wine, with enough acid and tannin to make this a more serious, longer lived wine that will go well with food. Our greatest vintage of CMS!

### **Cellaring:**

The structure of this wine means it will be best with food now, but should improve over the next two to seven years.

### **Production:**

Grapes come from the Horse Heaven vineyard Destiny Ridge, the Columbia Valley vineyards Bacchus, Dionysus, Weinbau, Wooded Island, Wallula and Sagemoor (all part of Sagemoor Farms), Arete and Goose Ridge and the Red Mountain Vineyards of Bel' Villa, Hedges, Les Gosses and Magdalena (9.44% Red Mountain). About 60% French oak /40% American oak with some lots stored for up to 10 months in barrels.

### **Harvest Notes**

2010 was one of the coolest vintages on record in Washington State with the growing season registering about 10% fewer heat units than average. A long warm post-veraison period allowed the grapes to fully mature. This meant the fruit had great acid retention and developed intense flavor and color, which resulted in fruitier, more structured wines with nice acidity and great varietal character.