



2008 HEDGES FAMILY ESTATE
'Hedges Estate HD Gobelet'

AVA: Red Mountain

Blend: 100% Syrah

Vineyard: 100% HFE Gobelet System

Winemaker: Pete Hedges

Release Date: April/2010

Alcohol: %14.0/VOL

Production: 450 1.5L bottles

Tasting Notes:

Dark purple-black color. Dense nose with much compaction. Aeration will be key to the following aromatics:

Dried blueberries and blackberries, with hints of dried herbs, root beer and black licorice. The palate is lively, medium to full bodied and mildly acidic and tastes of dried blackberries with hints of herbs and toasted almonds. Older vine character at low yeilds exemplifies the dusty fine tannins typically found in Red Mountain style. This wine is fairly well structured for Syrah, finishes long and is nicely balanced to pair with food.

Cellaring:

This wine, like other young vineyard sites on Red Mountain, is best now with food, but will age well, maturing in 10-15 years. Over the next several years, look for subsequent releases to intensify in tannins and structure. The length of potential cellaring will increase significantly as natural extraction concentration rates climb.

Production:

Grapes are from the High Density Gobelet trained vineyard of the Hedges Estate. This vineyard is farmed under biodynamic principals and shows outstanding origin character. Aged in barrel for an average of 13 months in about 2/3 new oak and 1/3 one or two year old cask, consisting of 50% French and 50% American origin. Hand bottled directly from barrel in April of 2010.

Harvest notes:

2008 was a cooler year beginning in the spring and continuing through the summer. This delayed bud break and consequently harvest, which began about 5 to 10 days later than normal. Fall, however, was typically great. Warm days and cool nights gave the fruit enough time to ripen thoroughly and evenly ensuring great color and enough tannins for longer aging potential.