

Tom and Anne-Marie Hedges, Proprietors

HOUSE FOUNDED IN 1987



HEDGES

Family Estate



RED MOUNTAIN

2009

ESTATE GROWN AND BOTTLED

100% RED MOUNTAIN AMERICAN VITICULTURAL AREA RED WINE

PRODUCE OF THE USA WASHINGTON STATE 750ML 13.5% ALC/VOL

2009 Hedges Family Estate Red Mountain

Vineyard and Winery
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WINEMAKER: **PETE HEDGES** / DEGREE DAYS BASE 50F 4/15-10/15: **AVG (3000), 2008 (2953)** ALC:
13.5% / TA: **5 G/L** / PH: **3.7** / OAK: **38% FRENCH, 60% AMERICAN, 3% HUNGARIAN** OAK PROFILE:
55% NEUTRAL AND 45% NEW / TOAST: **M+**
TIME IN OAK: **11 MONTHS** / HARVEST DATE: **9/08-10/22** / BOTTLING DATE: **9/1/2009** PRODUCTION:
9,200 12 BTL CS / BLEND: **38% CABERNET SAUVIGNON, 31% MERLOT, 22% SYRAH, 9% CABERNET**
FRANC / VINEYARDS: **50% BEL' VILLA, 22% OBELISCO**
11% MAGDALENA, 9% HEDGES, 7% LES GOSES, / AVA: **100% RED MTN**

TASTING NOTES:

The color is dark purple, almost blackish. Very opaque. Concentrated dark fruits, pencil lead, meat, and anise round out the nose. The mouth feel is sharp, angular, with a layer of softening volatile acid compounds. Chewy, minerally, and classic - should be an excellent food wine.

CELLARING:

This wine, like other Red Mountain AVA wines before, will develop beautifully for up to 25+ years with proper cellaring. While a fine wine now with food, should develop well for drinking on its own as it slowly evolves.

HARVEST NOTES:

2009 was a fairly normal year early on, which led to normal set. The summer had normal heat units, but about half the average number of days over 100 Fahrenheit, which meant photosynthesis was maximized, leading to earlier than usual sugar accumulation and concurrent ripening of normally separated varieties. Combine this with a hotter than normal 3rd week of September, which caused some premature shriveling, and a frost the 10th of October, and it made for a very busy first 3 weeks of September and a "crazy" last week of September and 3 weeks in October. Our vineyards and those we purchase fruit from worked delectably to harvest "on time", which maximized fruit quality.