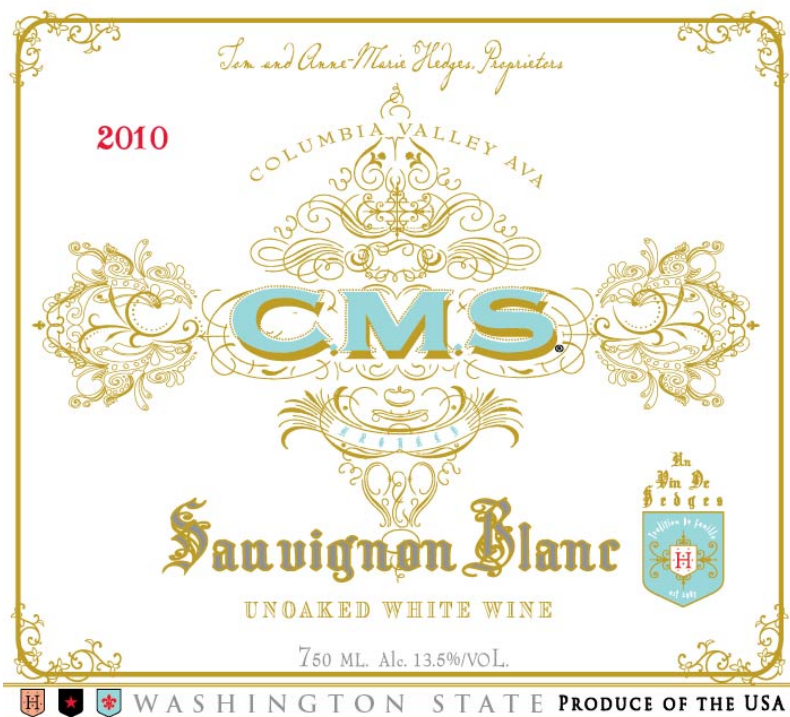




# HEDGES

*Family Estate*



## 2010 CMS Sauvignon Blanc

Viticulture Area:	Columbia Valley
Winemaker:	Pete Hedges
Blend:	85% Sauvignon Blanc 10% Chardonnay 5% Marsanne
Release Date:	November 2010
Production	12,117 cases
Alcohol:	13.5%
pH	3.22
Titrateable Acid:	7.0 /L

**Tasting Notes:** *Light straw color. Aromas of pear and pineapple with hints of lemon custard, grapefruit peel and caramel apple. Crisp acidity is balanced by ripe fruit and a richer mouthfeel than one usually expects from a Sauvignon Blanc.*

**Cellaring:** *This is a wine meant to be enjoyed in its youth, within one to two years.*

**Production:** *Stainless steel fermented to dryness at cool temperatures to retain the maximum fruit expression; no malo-lactic fermentation. Fruit was sourced from four Columbia Valley vineyards: Bacchus, Dionysus, Destiny Ridge and Areté.*

**Harvest Notes:** *2010 was an excellent vintage for crisp whites in Washington State. The growing season was cool compared to average with about 10% fewer heat units. This meant the fruit had great acid retention and developed intense flavor, which resulted in crisp, clean and concentrated whites and great varietal character.*