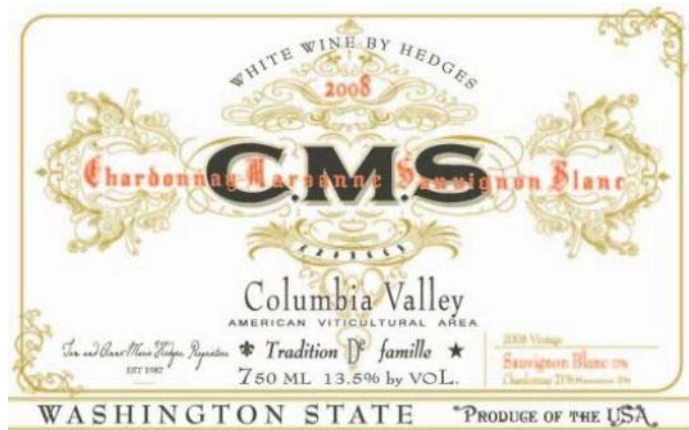




# HEDGES

*Family Estate*



## *2008 CMS White by Hedges*

*Sauvignon Blanc, Chardonnay, Marsanne*

<b>Viticulture Area:</b>	Columbia Valley
<b>Winemaker:</b>	Pete Hedges
<b>Blend:</b>	77% Sauvignon Blanc 21% Chardonnay 2% Marsanne
<b>Release Date:</b>	November 2009
<b>Production</b>	5,022 cases
<b>Alcohol:</b>	13.5%
<b>pH</b>	3.31
<b>Titrateable Acid:</b>	9.2 g/L

### *Tasting Notes*

A seamless combination of pear, pineapple, gooseberry, banana & wet straw on the nose, following through on the palate with pear, pineapple & wet straw dominating the flavors. Crisp acidity is balanced by sweetness of ripe fruit and a nicely viscous & rich mouth-feel.

### *Cellaring*

This wine is meant to be drunk young to appreciate the vibrant fruit aromas and flavors. The higher acidity in this wine will allow it to continue to drink well for several years after bottling.

### *Production*

Fermentation was conducted at cool temperatures to retain maximum fruit aromas and flavors in stainless steel tanks. Grapes were sourced from four Columbia Valley vineyards: Bacchus, Dionysus, Destiny Ridge and Arête.

### *Harvest Notes*

2008 was a great year in Washington for early ripening white varieties like Sauvignon Blanc and Chardonnay. Cooler temperatures in early spring delayed bud break by a couple of weeks and when combined with slightly cooler than average summer temperatures, delayed veraison, which caused the development of intense fruit aromas and kept acid levels higher and sugar/alcohol levels lower.