

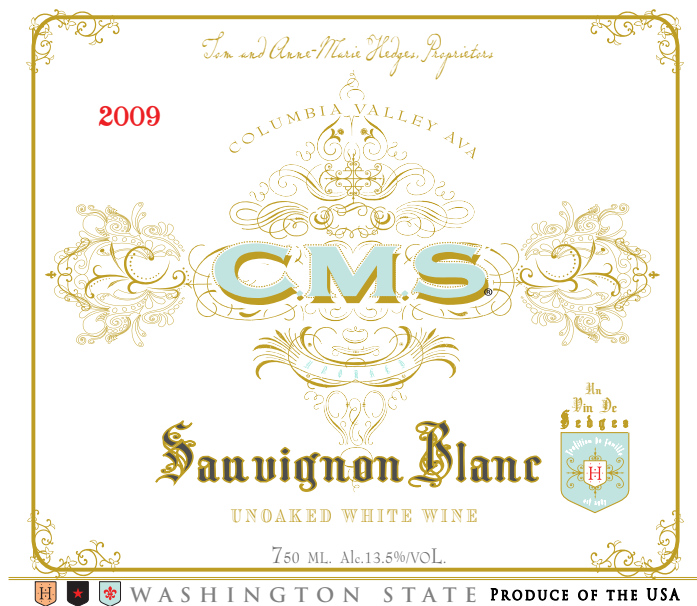


# HEDGES

*Family Estate*

## *2009 CMS Sauvignon Blanc*

*Sauvignon Blanc*  
*Chardonnay, Marsanne*



<b>Viticulture Area:</b>	Columbia Valley
<b>Winemaker:</b>	Pete Hedges
<b>Blend:</b>	77% Sauvignon Blanc 20% Chardonnay 3% Marsanne
<b>Release Date:</b>	Aug/Sept 2010
<b>Production</b>	10,453 cases
<b>Alcohol:</b>	13.5%
<b>pH</b>	3.38
<b>Titrateable Acid:</b>	6.3 g/L

### *Tasting Notes*

Bright, lively aromas of ripe pear, grapefruit peel, caramel apple and orange blossom. The palette is lean, angular and well defined, emphasizing the virtues of structure and elegance.

### *Cellaring*

For optimum fruit flavors and aromas, drink now. The higher acid in this wine as compared to previous vintages should keep it drinking well for many years.

### *Production*

100% SS fermentation to dryness at cool temperatures to retain maximum fruit aromas and flavors. Fruit was sourced from four Columbia Valley vineyards: Bacchus, Dionysus, Destiny Ridge and Arete'.

### *Harvest Notes*

2009 was another excellent vintage in Washington State. 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. However, the fruit retained acid, especially in cooler areas, which meant wines had higher alcohols but higher acid at the same time. This resulted in richer, concentrated whites that still had crisp acidity and accurate varietal character.