



2010 DESCENDANTS LIEGEOIS DUPONT  
'Cuvée Marcel Dupont'

AVA: Red Mountain

Blend: 100% Syrah

Vineyard: 96% Les Gosses 4% HFE

Proprietor: Anne-Marie Liegeois Hedges

Winemaker: Pete Hedges

Release Date: 5/04/2012

Titrateable Acidity: 5.9 g/L

pH 3.82

Alcohol: 14.0% vol

Production: 1206 cases

Brokering House: Hedges Family Estate

Contact: Christophe Hedges  
christophe@hedgesfamilyestate.com

#### Tasting Notes:

Dark purple-black color. Intensely perfumed.

An extremely savory style mouth feel, with hints of dried herbs, bacon, cigar, and black licorice. The palate is defined, full bodied, and mild to medium tannin, tasting of smoke, anise and white pepper, with hints of sage. This wine is highly structured for Syrah, finishes long and is balanced.

#### Cellaring:

Like other young vineyard sites on Red Mountain, this wine is best now with food, but will age well, maturing in 15-25 years. (more gracefully than the 2009 vintage) The length of potential cellaring will increase significantly as natural extraction concentration rates climb. However, due to the vibrancy of this young vineyard, the bright smoky complexity is worth discovering in its youth.

#### Production:

Grapes are predominately from Les Gosses Vineyard with a touch of Hedges. This wine is 100% barrel aged for an average of 14 months in about 65% new oak and 35% older oak consisting of 43% French, 10% Hungarian and 47% American wood.

#### Harvest notes:

2010 was one of the coolest vintages on record in Washington State with the growing season registering about 10% fewer heat units than average. A long warm post-verasion period allowed the grapes to fully mature. This meant the fruit had great acid retention and developed intense flavor and color, which resulted in fruitier, more structured wines with nice acidity and great varietal character.