



HEDGES

Family Estate

2013 CMS Red

AVA: Columbia Valley

Winemaker: Sarah Hedges Goedhart

Blend: 50% Cabernet Sauvignon; 44%
Merlot; 6% Syrah

Production: 6,000 cases

Alcohol: 13.5%

pH: 3.91

Titrateable Acid: 4.7 g/L

COLUMBIA VALLEY

AMERICAN VITICULTURAL AREA

750 ML 13.5% ALC/VOL - PRODUCE OF THE USA - RED WINE

Tasting Notes:

Dark, deep ruby color. Aromas of buttered toast and sweet plum with hints of cigar, leather, vanilla and graham cracker. On the palate are flavors of leather, sweet cherry, smoke and graham cracker. This is a full bodied wine with well integrated but readily apparent tannins that linger on the long finish. A nicely balanced wine with enough acid and tannin to make this a more serious, longer lived wine that will go well with full-flavored food.

Cellaring:

The structure of this wine means it will be best with food now, but should improve over the next two to seven years.

Production:

Grapes come from the Columbia Valley vineyards: Weinbau, Wooded Island, and Sagemoor (all part of Sagemoor Farms), and Goose Ridge and the Red Mountain Vineyards of Hedges and Jolet.

Most of the wines were pumped over during alcoholic fermentation for 6 to 10 day. About 50% of the wine was racked to barrel where it completed malo-lactic fermentation and then aged for an additional 9 to 10 months. The other 50% completed M-L in tank, at the end of which it was racked into French oak and had SO₂ added. About 60% French oak /40% American oak.

Harvest Notes:

2013 was another excellent vintage in Washington State, made slightly unusual by 80 plus temperatures in April and 90 plus temperatures in May. This uncommon early season heat caused bud break and growth to be early and rapid, exceeding average by about ten days. An average summer meant veraison and harvest began early, which led to ripe fruit throughout the state. Once again, "average" in Washington is everyone else's "great."

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