



BOTTLED AT THE ESTATE
750ml 13.5% Alc/Vol - RED WINE - PRODUCE OF THE USA



HEDGES

Family Estate

2015 CMS Red

AVA: Columbia Valley
Winemaker: Sarah Hedges Goedhart
Blend: 27% Cabernet Sauvignon
65% Merlot 8% Syrah
Production: 32,300 cases
Alcohol: 13.5%
pH: 3.87
Titratable Acid: 6.5 g/L

Tasting Notes:

Dark, deep ruby color. Aromas of fresh plum, raspberry, cocoa powder, cinnamon and cloves and a touch of dried herbs and smoke. Bursting with bright berry flavors, vanilla cream, cocoa and cinnamon. The mid-palate and finish are lush and full but with just the right balance of tartness and astringency. A great food wine, but also very pleasing to sip on while pondering life.

Cellaring:

The structure of this wine means it will be best within a few years of release, but should be wonderful to drink for the next 5 year.

Production:

Grapes come from the Columbia Valley vineyards, Wooded Island, Bacchus and Sagemoor (all part of Sagemoor Farms), and the Red Mountain Vineyards of Hedges, Bel' Villa, Jolet and Magdalena. Most of the wines were pumped over during alcoholic fermentation for 6 to 10 days while on American Oak. About 40% of the wine was racked to barrel where it completed malo-lactic fermentation and then aged for an additional 15-18 months. The other 60% completed M-L in tank, at the end of which it was racked onto French Oak and had SO₂ added. About 60% French oak /40% American oak.

Harvest Notes:

Heat, heat and more heat! That was 2015. A warm, dry spring led to a hot, dry summer. Heat remained for the first part of harvest and grapes came in early. The hottest year on record. Ripe flavors and the Brix that go with it were no problem this vintage and it was a very fast, short growing season. One problem for wine makers was the early ripening of all varieties which made it challenging for harvesting grapes at their optimum, however the wines have been delicious. The 2015 harvest resulted in the earliest picking date ever of red grapes for Hedges on Red Mountain.