



12 BTLs X 9,650CS N^o - 00001 OF 115800 - RMAVACLASS.COM
PRODUCE OF THE USA - WASHINGTON STATE - 750ML 13.5% ALC/VOL



HEDGES

Family Estate

2012 Red Mountain

AVA: Red Mountain

Winemaker: Sarah Hedges Goedhart

Blend: 60% Cabernet Sauvignon; 26% Merlot; 4% Cabernet Franc; 8% Syrah; 2% Malbec

Production: 9,650 cases

Alcohol: 13.5%

pH: 3.75

Titrateable Acid: 6.4 g/L

Tasting Notes:

Dark purple-black color. Aromas of dark berry fruit, black cherry cola, gamey meat, dried herbs, sweet clove spice, and a thread of black licorice and bacon fat. In the mouth this wine is full, leathery, and slightly sweet and tart with noticeable tannins. The flavors are dark berry fruit, toast, smoky clove spice and gamey meat. The finish is long with leathery and dried berry skin notes.

Cellaring:

This wine, like other Red Mountain wines, is best now with food, but will age well, probably peaking in 15-25 more years.

Production:

Grapes are from Red Mountain AVA vineyards within a 2 mile radius of the winery: Hedges, Bel' Villa, Les Gosses, Magdalena and Jolet. The wine was destemmed and partially crushed into stainless steel fermenters where it was pumped over twice daily until desired tannin extraction was achieved. It was then pressed to barrels where it underwent malo-lactic fermentation, then racked off lees and 100% barrel aged for 10 months in 41% new barrels, American (67%) and French oak (33%).

Harvest Notes:

2012 was another excellent and more normal vintage in Washington State, a welcome change after the cooler and wetter 2010 and 2011 vintages. The "fading" La Nina current brought warmer and more even spring and summer temperatures and an extended warm, dry autumn with perfect 80 to 85 Fahrenheit afternoon highs and 40 to 50 Fahrenheit lows without rain. The result was great set that yielded ripe, disease-free fruit with good natural acidity. Probably one of the top five vintages I've been associated with in Washington State.