

**HIP**  
THE HOUSE OF INDEPENDENT PRODUCERS

ESTABLISHED 2004

100 Produced  
5583 X 12 BOTTLE CASES



**HEDGES**  
*Family Estate*



PRODUCED AND BOTTLED BY THE HOUSE OF INDEPENDENT PRODUCERS WINERY, BENTON CITY, WA 99320

## 2013 HIP Merlot

**AVA:** Columbia Valley  
**Winemaker:** Sarah Hedges Goedhart  
**Blend:** Merlot  
**Production:** 5,550 cases  
**Alcohol:** 14%  
**pH:** 3.75  
**Titrateable Acid:** 5.3 g/L

### Tasting Notes:

Aromas of cocoa-dusted coffee beans, cherries, dried strawberries and a hint of cinnamon buttered toast and vanilla. This wine has a soft, sweet entry on the palate evolving into cocoa strawberry and sweet cinnamon on the full mid-palate. There is good acidity and the long finish has some grip and lingering toasted tannin.

### Cellaring:

Ready to drink now, this wine has the structure to age for 3 to 7 more years.

### Production:

Fruit was sourced from Bacchus Vineyard in the Columbia Valley AVA. The must was pumped over for 8 days and pressed to tank, where it underwent malo-lactic fermentation. The wine was fermented to dryness on 100 % American oak and aged on 100% French 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".