



HEDGES

Family Estate

2013 La Haute Cuvée

AVA: Red Mountain

Winemaker: Sarah Hedges Goedhart

Blend: Cabernet Sauvignon

Production: 2,052 bottles

Alcohol: 13.5%

pH: 3.85

Titrateable Acid: 6.2 g/L

Tasting Notes:

Dark purple, almost black color. Aromas of roasted coffee, cassis, mint, and dark chocolate. Blackberry with hints of black licorice and moist forest floor. The entry is full bodied and somewhat astringent with flavors of dark fruits, menthol, mocha and a hint of vanilla toast. It finishes very long with a pleasant grip. This a wild, complex, “savage” Cab that will definitely mellow on the palate (but not aromatically) over the next 10 to 20 years and seems to constantly change with every sniff and taste.

Cellaring:

This wine is currently not for the faint of heart. It is big, bold and tannic, exploding with exotic aromas and flavors--everything a Biodynamically-made Cab should be. I would taste it in 5-10 year increments.

Production:

Grapes are from the Biodynamically-farmed old vines Hedges Vineyard, which is in the Red Mountain AVA. The wine was destemmed and partially crushed into stainless steel fermenters, where it was allowed to begin fermenting with native yeast. It was pumped over twice daily until desired tannin extraction was achieved. It was then pressed to barrels where it underwent “native” malo-lactic fermentation, then racked off lees and 100% barrel aged for 18 months in 50% new American and 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.”