



HEDGES

Family Estate

2014 Goedhart Syrah

AVA: Red Mountain

Winemaker: Sarah Hedges Goedhart

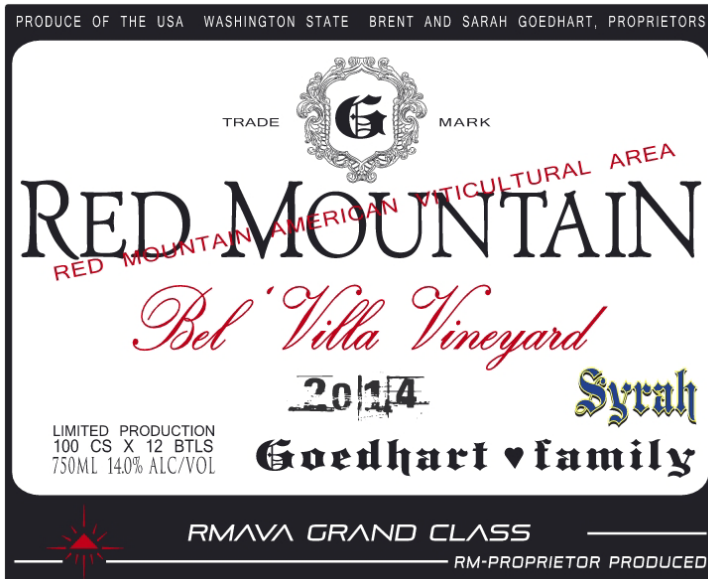
Blend: 100% Syrah

Production: 100 cases

Alcohol: 14%

pH: 3.82

Titrateable Acid: 6.6 g/L



Tasting Notes:

Dark, almost black color. Blueberry/blackberry compote, orange zest, graham cracker, blueberry scone freshly brewed coffee with a trace of exotic spices. A deliciously bright and delicate Syrah that also has a lush backbone. Flavors of blueberry, vanilla and cinnamon spice. A serious, yet comfortable wine. It's like eating a gourmet meal in your pajamas.

Cellaring:

This wine is a little tight now, but like other Red Mountain wines, should age well, probably peaking in 10 years, but still be very drinkable at 15 years old. .

Production:

Grapes are from Bel' Villa Vineyard, which is in the Red Mountain AVA. The wine was destemmed and partially crushed into stainless steel fermenters where it was punched down three times per day 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 18 months in 38% new oak. 75% American oak and 25% French oak.

Harvest Notes:

2014 was warm early and stayed warm until harvest, the hottest since 1998. Ripe and the Brix that go with it were no problem this vintage and it was very fast, short growing season. Heat began early and remained constant which helped plants and fruit clusters acclimate to the extreme heat. With nights still cooling berry shrivel and raisining was nonexistent. With little to no rainfall throughout the year mildew problems were of no concern. One problem for wine makers was the early ripening of all varieties which made it challenging for harvesting grapes at their optimum. However, our long term relationships with our growers and vigilant testing (and the earlier than usual picking that went with it), helped us to pick grapes at their optimum. Riper, richer flavors predominate. Plenty of lushness in 2014.