

**HIP**  
THE HOUSE OF INDEPENDENT PRODUCERS

No. Produced

8,765 X 12 BOTTLE CASES

-000001-

ESTABLISHED 2004



**HEDGES**

*Family Estate*

## 2014 HIP Chardonnay

**AVA:** Columbia Valley

**Winemaker:** Sarah Hedges Goedhart

**Blend:** Chardonnay

**Production:** 6,000 cases

**Alcohol:** 13.5%

**pH:** 3.4

**Titrateable Acid:** 6.2 g/L



### Tasting Notes:

Light straw color, brilliantly clear. Lively lemon zest, tart apple pie, custard and hint of shortbread. The palate has a nice tart entry, which leads you into a sweet, round and full mid-palate that invites you to enjoy the flaky apple pie flavors on the finish.

### Cellaring:

For optimum fruit flavors and aromas, drink now. The higher acid in this wine should keep it drinking well for several more years.

### Production:

100% SS fermentation to dryness at cool temperatures to retain the maximum fruit aromas and flavors. Fruit was sourced from several Columbia Valley vineyards, including the Wahluke Slope and the Yakima Valley AVAs. One-third malo-lactic fermentation.

### Harvest Notes:

This was a second consecutive warm year for Washington, with many growers reporting that it was their warmest year on record. Grape production continued to expand, up 8% to 227,000 tons. Much like the year before, the warm temperatures advanced most markers of the growing season. July and August saw record temperatures in some locations, and the warm temperatures continued all the way into mid-October.

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