



HEDGES

Family Estate

2014 La Haute Cuvée

Wine Advocate: 93

AVA: Red Mountain

Winemaker: Sarah Hedges Goedhart

Blend: Cabernet Sauvignon

Production: 2,300 750mL bottles;
300 Magnums

Alcohol: 13.5%

pH: 3.85

Titrateable Acid: 5.4 g/L

Tasting Notes:

Gorgeous deep garnet color. Wow! Really intense dried fig, cassis and dried rosemary. Blackberry, black pepper and sage pair nicely with cinnamon and cumin. A hint of earthy cocoa shows itself as well. A bright and full entry really excites the palate. The wine sends shots of blackberry, cinnamon and cocoa flavors out and you end with an intensely structured and full finish. This is 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 and bold, 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 Hedges Vineyard and Magdalena 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 20% new American and French oak.

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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