



PRODUCE OF THE USA - WASHINGTON STATE - 750ML 14.5% ALC/VOL



# HEDGES

*Family Estate*

## 2015 Limited Malbec

**AVA:** Red Mountain

**Winemaker:** Sarah Hedges Goedhart

**Blend:** 100% Malbec

**Production:** 57 cases

**Alcohol:** 14.5%

**pH:** 3.87

**Titratable Acid:** 6.8 g/L

### Tasting Notes:

Vibrant dark color. Blackberry, black cherry, fresh cut cedar, a hint of dried basil, figs and cocoa. Flavors of spicy blackberry preserves fill up the palate from beginning all the way to the soft smooth finish. Sip on this wine slowly, as it evolves nicely in the glass over time.

### Cellaring:

As with all Red Mountain red wines, it should age well, probably peaking in 15 years, but still a great wine even at 20-30 years old.

### Production:

Grapes are from Hedges Estate Vineyard, high density block, which is in the Red Mountain AVA and is Biodynamically farmed. This wine was cold soaked overnight then inoculated with yeast, fermented for eight days on skins while being pumped over twice daily before pressing to barrels, where it was inoculated with malo-lactic bacteria. It was 100% barrel aged for 18 months in 67% new American oak.

### Harvest Notes:

Heat, heat and more heat! That was 2015. A warm, dry Spring led to a hot, dry summer. Heat remained for the first part of harvest and grapes came in early. The hottest year on record. Ripe flavors and the Brix that go with it were no problem this vintage and it was a very fast, short growing season. One problem for wine makers was the early ripening of all varieties which made it challenging for harvesting grapes at their optimum, however the wines have been delicious. The 2015 harvest resulted in the earliest picking date ever of red grapes for Hedges on Red Mountain.