



HEDGES

Family Estate

2015 Limited Merlot

AVA: Red Mountain

Winemaker: Sarah Hedges Goedhart

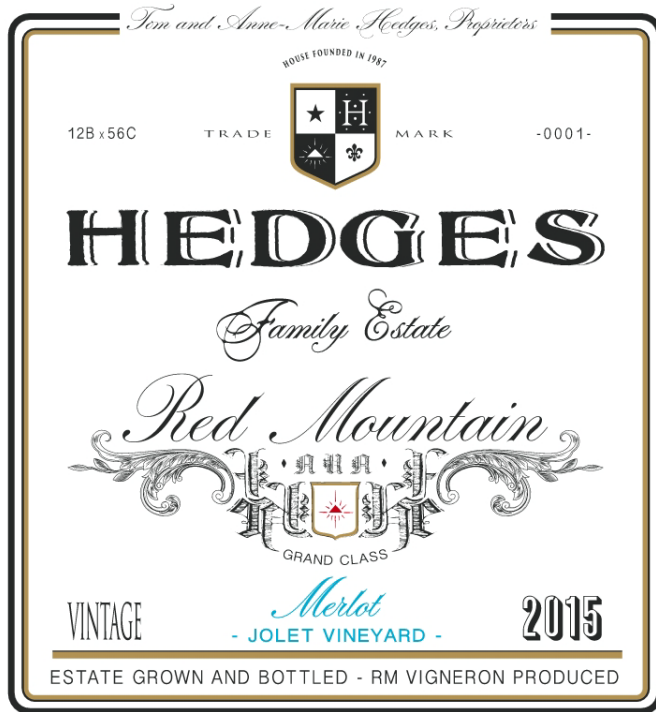
Blend: 100% Merlot

Production: 56 cases

Alcohol: 14%

pH: 3.85

Titrateable Acid: 5.6 g/L



PRODUCE OF THE USA - WASHINGTON STATE - 750ML 14.0% ALC/VOL

Tasting Notes:

Wow! Red fruits, milk chocolate, cinnamon and a pinch of nutmeg. Dusty earth, dried herbs and a touch of pencil lead, cherry and vanilla. This Merlot has both a fun and a serious side that is very intriguing. Bright red fruit and spice flavors that lightly dances across the palate. The finish has a touch of spice, nice fullness and impressive length..

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 Jolet vineyard. This wine was cold soaked overnight, then inoculated with yeast, fermented for 6 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..