



HEDGES

Family Estate

2016 CMS Cabernet Sauvignon

AVA: Columbia Valley

Winemaker: Sarah Hedges Goedhart

Blend: 75% Cabernet Sauvignon; 20% Syrah, 5% Merlot

Production: 504 cases

Alcohol: 13.5%

pH: 3.88

Titrateable Acid: 5.9 g/L

Tasting Notes:

Nice reddish purple color. Dark berry, earthy, dried herbs and a touch of anise. Rustic, with a tiny hint of a blueberry tootsie roll pop. A great combination of a dark and rich Cabernet, blended with the gamey, yet fruity lively character of Syrah. The Merlot gives a nice hit of raw cocoa earthiness. This wine is a Thursday get together with friends gathering at the kitchen table. You open up the wine, chat about life and feel grateful for both the company and the wine being shared.

Cellaring:

Ready to drink now, this wine has the structure to age for 5 to 10 more years.

Production:

The Cabernet Sauvignon was sourced from The Sagemoor Farms Vineyard in the Columbia Valley AVA. The Syrah was sourced from Les Gosses vineyard on Red Mountain and the Merlot was sourced from Hedges vineyard, Bel' Villa vineyard, and Jolet vineyard on Red Mountain. The must was pumped over for 8 days and pressed to tank, where it underwent malo-lactic fermentation. The wine was fermented to dryness on 100 % American Oak and aged on 100% French oak. It was 100% barrel aged for 5 months in 100% neutral oak.

Harvest Notes:

Harvest: 2016 had a very mild and warm winter followed by a wet Spring with a few heat spikes early on in May. Summer had an average amount of heat, but nothing like what we saw in 2015. A few rain events throughout the growing season made regulating irrigation water a bit tricky. The first part of harvest had mild heat which made for steady and even ripening of the fruit. The end of harvest was hit with off and on rain for a few weeks, which really slowed things down and stretched out picking dates. The 2016 harvest resulted in large crops with impressive fruit quality.