

Tom and Anne-Marie Hedges, Proprietors

PRODUCE OF THE USA HOUSE FOUNDED IN 1987 WASHINGTON STATE

6b x 48c

TRADE



MARK

-001-

HEDGES

Family Estate



VINTAGE

GRAND CLASS
- HEDGES ESTATE VINEYARD - 2016

ESTATE GROWN AND BOTTLED - RM VIGNERON PRODUCED

1.5L 13.5% ALC/VOL



HEDGES

Family Estate

2016 Red Mountain Biodynamic (Demeter) Syrah

AVA: Red Mountain

Winemaker: Sarah Hedges Goedhart

Blend: 100% Syrah

Production: 93 cases

Alcohol: 14.5%

pH: 4

Titrateable Acid: 5.4g/L

Tasting Notes:

Dark, inky purple almost black color. Hints of wild game, cinnamon, cloves, blueberry scone, slight sweet vanilla and toasted marshmallow. Very rich on the palate, fills your mouth with flavors of blueberry, cinnamon, vanilla, smoke, and cocoa. A lush finish really leaves you satisfied with every sip. This is a great example of power and elegance of Red Mountain Syrah.

Cellaring:

This wine is lovely now but, like other Red Mountain wines, should age well, probably peaking in 5 years, but still very drinkable at 10 years old..

Production:

Grapes are from the Hedges Estate Biodynamic vineyard. Harvested and crushed into bins where they were underwent indigenous yeast fermentation. After pressing the wine was aged in barrel where it underwent indigenous malolactic fermentation. The wine aged 67% new oak, 50% French and 50% American for 10 months before bottling.

Harvest Notes:

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.