

2016



12 BTL CASES PRODUCED - 2,800 -

HOUSE OF INDEPENDENT PRODUCERS

WASHINGTON STATE
COLUMBIA VALLEY



HEDGES FAMILY WINES

BOTTLE NUMBER - 00001

USA

RMAVA REGIONAL CLASS

750ML - 13.5% ALC/VOL

2016 HIP Cabernet Sauvignon

AVA: Columbia Valley

Winemaker: Sarah Hedges Goedhart

Blend: 79% Sagemoor Vineyards Cabernet Sauvignon; 21% Les Gosses Red Mountain Syrah

Production: 4,195 cases

Alcohol: 13.5%

pH: 3.9 pH

Titrateable Acid: 5.6 g/L

The House of Independent Producers (HIP) Cabernet Sauvignon reminds the drinker why Cabernet Sauvignon is a structure varietal. A lean, angular, racy, penetrating, crystalline structure is excellent for those drinkers looking for a more conservative fruit approach. Too many times this grape is abused with oak perfume and picked late, like an old man: wrinkled, soft, and complacent. Take your cabernet sauvignon young, tight, and transparent and leave the jam bombs for your sugar drinking friends. It's time to taste the varietal, not the brand. HIP is a project directed by Christophe Hedges, bringing to the table some of the more compelling Columbia Valley AVA vineyard sites.

Thoughts on the nuances of flavors and aromas, and even pairings, lie in the palette of the beholder.

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.

HEDGES FAMILY WINES

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