



HEDGES

Family Estate

2017 CMS Sauvignon Blanc

AVA: Columbia Valley

Winemaker: Sarah Hedges Goedhart

Varietals: 93% Sauvignon Blanc, 6%

Chardonnay, 1% Marsanne

Production: 21,000 cases

Alcohol: 13.5%

pH: 3.5

Titrateable Acid: 5.9 g/L

Tasting Notes:

Light straw color. Bright aromas of creamy lemon curd, tropical papaya, hint of ripe pear, lemon grass and just a touch of gooseberry. Bright and citrusy with a touch of creaminess on the mid-palate. Flavors of citrus and lychee lead into a delicately refreshing yet layered finish. A patio, some oysters, a few French fries, a sunny day and this wine is all you need for a great afternoon. This wine combines the more interesting aromatics and acidity of Sauvignon Blanc and cooler climate unoaked Chardonnay with the more inviting mouthfeel of a fuller bodied, warmer site Chardonnay.

Cellaring:

For optimum fruit flavors and aromas, drink now. The higher acid in this wine should keep it drinking well for several more years.

Production:

100% SS fermentation to dryness at cool temperatures to retain the maximum fruit aromas and flavors. Fruit was sourced from several Columbia Valley vineyards including the Yakima Valley and Columbia Valley AVAs. No malo-lactic fermentation.

Harvest Notes:

2017 started off cold! January stayed in the upper teens for most of the month and dipped into the negatives for a day or two. Along with the cold we had a lot of snow! People were calling it the 60 year freeze, we hadn't seen a winter like that since 1955. Spring was damp and the hills had never been so green. Things started to heat up around July and August and by August we were surrounded by fires originating in Canada and all up and down the West Coast. There was a blanket of smoke in the sky, which really dampened the sun's UV rays. We think this actually helped the vines slow down ripening due to less photosynthesis taking place. Luckily the fires were far enough away that smoke taint was not an issue at all. We had a mild September and October which stretched out the maturation period allowing flavors to develop nicely without Brix getting too high. 2017 was an interesting year and an exciting one! The resulting wines have been full of color and flavor, especially here on Red Mountain.

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