

PRODUCE OF THE USA - WASHINGTON STATE - 750 ML 14.5% ALC / VOL



**HEDGES**

*Family Estate*

## 2017 DLD Le Blanc

**AVA:** Red Mountain

**Winemaker:** Sarah Hedges Goedhart

**Blend:** 62% Marsanne; 38% Viognier

**Production:** 204 cases

**Alcohol:** 14.5%

**pH:** 3.71

**Titrateable Acid:** 5.0 g/L



**RMAVA GRAND CLASS**

750ML - 14.5% ALC/VOL

RM-VIGNERON PRODUCED

### Tasting Notes:

Gorgeous golden straw color. Warm and soft aromas of ripe pear and peaches with hints of candied ginger spice, vanilla wafer and honeydew. Supple and inviting entry with a creamy, lush mid-palate and luxurious, spicy, ripe pear and peach finish. A warm summer morning in a glass; dewy, creamy, and fresh. A wine not just for sipping, but savoring.

### Cellaring:

For optimum fruit flavors and aromas, drink now. The higher acid in this wine should keep it drinking well for up to 15 years.

### Production:

Grapes are from Les Gosses and Hedges Estate vineyards. Crushed on 10/1/17, foot stomped and then pressed to 4 New Seguin Moreau Icone American Oak barrels, 2 Nadalie Pearl Blanche French Oak barrels and 5 stainless steel barrels. Fermentation finished on 10/10. The 6 oak barrels went through malo-lactic fermentation while stirring lees every three days. After malo-lactic fermentation was complete we put everything into stainless steel barrels and DLD Le Blanc was born. Wine stayed in barrel until bottling.

### 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 really stretched out the maturation period allowing flavors to develop nicely without Brix getting to high.

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