



HEDGES

Family Estate

2017 DLD Le Rosé

AVA: Red Mountain

Winemaker: Sarah Hedges Goedhart

Blend: 55% Syrah 25% Grenache
20% Mourvedre

Production: 380 cases

Alcohol: 13%

pH: 3.72

Titratable Acid: 5.6 g/L

Tasting Notes:

Pale pink salmon color. Bright strawberry, lemon peel, cantaloupe, light cherry and just a hint of spiced bubblegum. Fresh and a bit zippy entry, with a creamy and slightly spicy finish. Extremely pleasing and drinkable from morning until night, all year round!

Cellaring:

For optimum fruit flavors and aromas, drink now or within the next year.

Production:

Grapes are from Les Gosses, Elephant Mountain and Red Path vineyards. Crushed and pressed on 9/6/17. Co-fermented at a low temperature until it reached dryness on 10/1. Light lees stirring for one week to really accentuate the aromatics and creamy mid palate texture.

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 too high. 2017 was a really interesting year and an exciting one! The resulting wines have been full of color and flavor, especially here on Red Mountain.