

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



HEDGES

Family Estate

2013 DLD Syrah

AVA: Red Mountain

Winemaker: Sarah Hedges Goedhart

Blend: Syrah

Production: 3,036 Cases

Alcohol: 14.5%

pH: 3.9

Titrateable Acid: 5.4 g/L

Tasting Notes:

Dark purple, almost black color. Dried fig and blueberry compote. Chocolate cherry, black licorice and cinnamon spice. Just a hint smoke, leather and cocoa make for an interesting nose that you could smell for hours. The palate is rich and lush with flavors of earthy cocoa, blueberry pie and a pinch of cinnamon. The finish is long and very well structured. The Syrah from Hedges continues to make interesting and complex wines with a wonderful balance of concentration and immediate drinkability.

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 Les Gosses Vineyard, which is in the Red Mountain AVA, and has both the Joseph Phelps and Tablas Creek clones. The wine was destemmed and partially crushed into stainless steel fermenters where it was pumped over twice daily until desired tannin extraction was achieved. It was then pressed to barrels where it underwent malo-lactic fermentation, then racked off lees and 100% barrel-aged for 11 months in 40% new American and French oak.

Harvest Notes:

This year was a warm growing season in Washington, with above-average temperatures throughout spring and summer and notably warmer-than-average nighttime temperatures. A dramatic mid-September drop in temperatures extended harvest into early November. Many growers and winemakers reported lower acidities, sometimes markedly so, and in some cases higher sugar levels.