

# HEDGES

**One of the pioneering wineries in Washington State in the renowned AVA, Red Mountain, which was nominated as AVA of the Year in 2014 by Wine Enthusiast Magazine!**

**‘Credited with developing Red Mountain as Washington’s premier wine region.’ -Purewow.com**

**Year Founded: 1987**

**Region: Red Mountain, WA**

**Owner/Winemaker: The Hedges Family/ Sarah Hedges**

**Known For: Being the Guardian of Red Mountain!**

**-Biodynamic (Demeter Certified), Organic (CCOF Certified), LIVE Certified, Sustainable and Salmon Safe-**

Estate grown. Family operated. Biodynamically farmed (Demeter-certified). These concepts lay the foundation for Hedges Family Estate, a family-owned property in the heart of Washington wine country. With more than thirty years of vintages behind them, Tom and Anne-Marie Hedges can proudly look back at their pioneering efforts to help establish the modern Washington wine industry, and specifically, their efforts in establishing the renowned Red Mountain American Viticultural Area. Beginning as negociants

selling their first Hedges-branded Columbia Valley wine to the Swedish government in the late eighties, the Hedges quickly realized the importance of site for producing world-class wines. Scraping together enough cash for a down-payment, they purchased a fifty-acre parcel on the dusty southwest slope of Red Mountain, a barely-known growing region at the time. The Hedges then dedicated their lives to spreading the great wines of Red

Mountain around the world and have now acquired another seventy acres and built a stunning French Chateau at the center of their organic farm and vineyards. More than thirty years later, the second generation, Christophe and Sarah, continue their parents' vision. With an equal amount of passion for the land, they spearheaded the transition to biodynamic and organic farming. Now, over half of the vineyards and gardens are Demeter-certified biodynamic, with the rest of the estate in transition. Through Biodynamic and organic farming and natural winemaking, the Hedges family expresses the unique characteristics of their five estate vineyards. By farming and winemaking with minimal inputs, they believe they are truly capturing the terroir and showing respect for what nature has provided them. Anne-Marie grew up in Champagne, France, and is no doubt the messenger of these old-world philosophies and beliefs that have preserved the land for thousands of years before her. Great care is taken to continue this preservation for future generations. Practices such as early picking, natural fermentation, and conservative oak management lead to their traditionalist, international style of subtlety, finesse, and respect for the fruit. Wine is life, culture, and tradition. The Hedges family lives and breathes this every day and hopes, that with every glass of their wine, you will feel this energy and connect with the land that provides it.



**Hedges Family Estate was one of 16 wineries worldwide in 2022 to be awarded Robert Parker’s Green Emblem Award. Out of the 9 wineries recognized in the United States, Hedges is proud to be the one of 2 Washington State wineries on this esteemed list.**

“Every year, our reviewers visit thousands of wineries all over the world and witness their initiatives to farm more sustainably firsthand. Last year, we launched the Robert Parker Green Emblem, an annual award that recognizes wineries that are leaders and, in many cases, pioneers of sustainability. Whether it’s moving away from herbicides and pesticides, embracing biodiversity or attaining carbon neutrality, sustainability has many faces. But it’s no secret that many of the world’s best wine producers believe that living soils and balanced ecosystems not only help guarantee their industry’s future but also deliver the most compelling results in the glass. Our Green Emblem is given in recognition of the most extraordinary cases of sustainable efforts in our wine industry. The distinction is awarded to producers/wineries that have achieved outstanding levels of sustainability. It is very rarely given out, and only after careful consideration of firsthand reviewer knowledge.”



### **2022 C.M.S. Chardonnay, Columbia Valley**

100% Chardonnay. For optimum fruit flavors and aromas, drink now. The higher acid in this wine should keep it drinking well for several more years. 100% stainless steel fermentation to dryness at cool temperatures to retain the maximum fruit aromas and flavors then was aged with oak for one month. Fruit was sourced from Columbia Valley AVA. Aromas of mixed apples, lemon shortbread, almond pastry, peach blossoms, a little spice and a touch of salinity. Tart flavors of apple and citrus, balancing well with creamy mid-palate flavors of nectarine, slight minerality and floral notes. This is a serious Chardonnay for traditionalists with a very forgiving edge.



### **2024 C.M.S. Sauvignon Blanc, Columbia Valley**

90% Sauvignon Blanc, 9% Chardonnay, 1% Marsanne. One of the original malic-acid friendly white wines released from Washington State. 100% stainless steel 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 AVA's. No malolactic fermentation. This unique combination of grapes always produces a wine with a pleasant aromatic character.

Aromas of lemon verbena, key lime, honeydew, grapefruit, peach and passion fruit. The texture is bright and fresh with tart notes and a light zesty finish.



### **2022 C.M.S. ORGANIC Red Wine, Red Mountain**

48% Merlot 44% Cabernet Sauvignon, 8% Syrah from Columbia Valley and Red Mountain. Grapes come from Tagaris' estate vineyard in the Wahluke slope and our Estate Red Mountain vineyards. Most of the wines were pumped over during alcoholic fermentation for 6 to 10 days while on American Oak. About 40% of the wine was racked to barrel where it completed malolactic fermentation and then aged for an additional 10 months. The other 60% completed M-L in tank, at the end of which it was racked onto about 60% French oak /40% American oak.

## **2022 C.M.S. Cabernet Sauvignon, Columbia Valley, Red Mountain**

78% Cabernet Sauvignon, 18% Merlot, 4% Syrah. The grapes were sourced from Sagemoor, Wooded Island and Hogue vineyards in the Columbia Valley AVA and Hedges Estate, Jolet, Bel' Villa, and Les Gosses vineyards in the Red Mountain AVA. The must was pumped over for 10 days and pressed to tank, where it underwent malo-lactic fermentation. The must was pumped over for 10 days and pressed to tank, where it underwent malo-lactic fermentation. The Columbia Valley portion of this wine was fermented to dryness on 100% American Oak and aged on a mix of French oak and neutral barrels for 5 months. The Red Mountain AVA Wines were 100% barrel aged in 100% neutral American and French oak for 19 months. Black cherry, chocolate, peppercorn, dried thyme, cassis, black tea, vanilla and a touch of cedar on the nose. Very smooth, rich palate with flavors of blackberry, milk chocolate, toasted walnut, vanilla spice, cassis and leather. Long length, lush and nicely balanced.

## **2023 Hedges Red Mountain Cabernet Sauvignon, Red Mountain**

84% Cabernet Sauvignon, 7% Merlot, 3% Syrah, 3% Cabernet Franc, 1% Malbec, 1% Petit Verdot. Grapes are from estate Red Mountain AVA vineyards within a two-mile radius of the winery: Hedges, Bel' Villa, Jolet, and Les Gosses. 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 indigenous malolactic fermentation, then racked off lees and 100% was barrel aged in 50% new oak.

**94 Points - '22 International Wine Report** - *"The nose bursts with floral and herbal intrigue, offering crushed lilacs, wild blackberries, and fresh mountain sage, accented by a whisper of dill. The palate is refined yet vibrant, unfolding with layers of blackcurrant, espresso-dusted cocoa, and cedar-wrapped herbs. Crisp acidity and structured tannins lend energy and definition, guiding the wine toward a persistent finish laced with graphite and dried violets."*

**93 Points - '22 James Suckling**

## **2022 Red Mountain Red Wine, Red Mountain**

**The flagship wine of the estate.** 60% Cabernet Sauvignon, 29% Merlot, 5% Syrah, 3% Cabernet Franc 3% Malbec. This wine, like other Red Mountain wines, is best now with food, but will age well, probably peaking in 5-10 more years. Grapes are from Red Mountain AVA vineyards within a 2-mile radius of the winery: Bel' Villa (48%), Hedges (36%), Jolet (13%) and Les Gosses (3%). 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 malolactic fermentation, then racked off lees. 100% barrel aged in American oak (58%), new oak (49%), French oak (39%) and Hungarian (3%).

Dark reddish berries, cinnamon bark, cassis, fresh rosemary, holiday spice, vanilla, cocoa and a touch of cardamom and baker's chocolate. Very long and structured palate with layers of flavor from dark bramble fruits, vanilla, mixed spice, a touch of cacao and tamarind. Nicely textured and elegant, yet powerful. The epitome of classic style and one that represents the terroir of the Red Mountain AVA in a pure and elegant form. This wine has a classic Hedges style with a modern touch, very enjoyable now and will age for years to come.

**93 Points - '21 James Suckling**

**96 Points – '21 Sunset Magazine**

**Double Gold - Sunset International Wine Competition**







## 2019 La Haute Cuvée Cabernet Sauvignon, Red Mountain

**The first Demeter-certified biodynamic Cabernet Sauvignon ever made in Washington State.**

93% Cabernet Sauvignon, 3.5% Petit Verdot, 3.5% Merlot. Grapes are 93% from Hedges Estate vineyard and 7% Magdalena vineyard. The wine was destemmed and partially crushed into stainless steel fermenters, where it was allowed to begin fermenting with native yeast. It was pumped over twice daily until desired tannin extraction was achieved. It was then pressed to barrels where it underwent “native” malolactic fermentation, then racked on lees and 100% barrel aged for 27 months in 78% new oak, 76% French oak, 24% American oak.

**94 Points - James Suckling** - “Aromas of ripe dark and blue fruit with violets, chocolate

orange, tobacco leaf and licorice. Full and opulent with ultra-fine tannins that are silky and plush. A lot of nuances emerge as it progresses, from delicious blue fruit to spicy and earthy notes. Lingering and delicate finish.”

**93 Points - Vinous** - “Dusty black currant, cinnamon, clove and ashen stone form a captivating and spicy bouquet as the 2019 La Haute Cuvée comes to life in the glass. This is pure class—silky and refined, with a sweet-and-sour twang of wild berry fruits, all perfectly balanced by saline-tinged acidity. Finishes with gentle tannins and is nearly juicy in character, leaving hints of tobacco, licorice and mint to linger.”

**93 Points - Robert Parker**



## 2019/2020 DLD Syrah, Les Gosses Vineyard

100% Syrah 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 malolactic fermentation, then racked on lees. 100% barrel aged in 47% new oak and puncheons for 21 months. The new oak and puncheons consisted of 95% American and 5% French. A real treat, this Syrah has a pleasant richness, yet is also noticeably delicate and elegant.

**93 Points – '20 James Suckling** – “Black cherries, cocoa powder, bacon fat and smoky undertones on the nose, as well as oranges and wild herbs. It’s full-bodied, bright and savory, with a cool freshness. Lightly dusty tannins.”