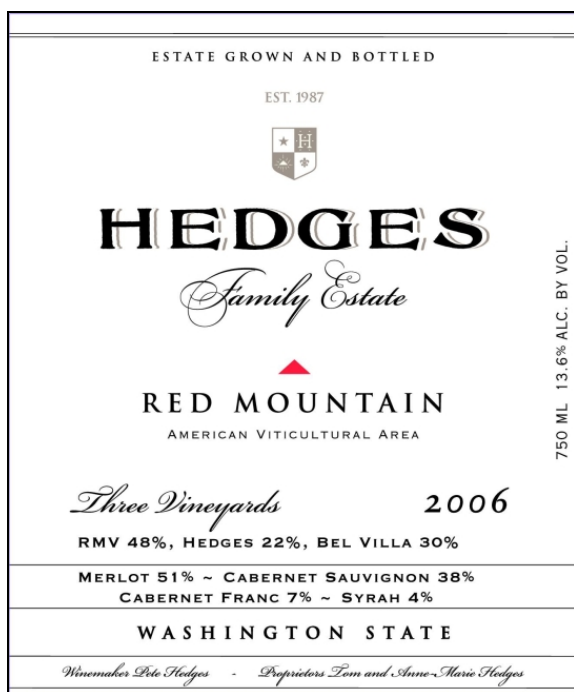




HEDGES

Family Estate



2006 Three Vineyards

Appellation:	Red Mountain Estate Grown
Winemaker:	Pete Hedges
Blend:	51% Merlot 38% Cabernet Sauvignon 7% Cabernet Franc 4% Syrah
Release Date:	November 2008
Production	9,250 Cases
Alcohol:	13.6%
pH	3.69
Titrateable Acid:	6.8 g/L

Tasting Notes

Dark in color; this wine has dark, concentrated fruits of blackberry, plum, black cherry, and an intriguing background of ripe melon. The fruit is seamlessly integrated with the oak aromas of toast, cinnamon/clove spice, cola, licorice, caramel and pepper highlights. Dark fruit flavors, medium-plus body, wonderfully spicy, cola and toasty oak notes gives plenty of structure without being gripping. Nice acid makes this a wine that is pleasant to drink now, but should age gracefully for 5 – 10 years.

Cellaring

This wine, like other Red Mountain wines, is best now with food, but will age well; probably peaking in 5 more years, but still lovely even 10 years later.

Production

Grapes are from our Estate Vineyards: Hedges, Bel' Villa and Red Mountain. This wine is 100% barrel aged for an average of 15 months in 40% new oak consisting of 60% American, 35% French and 5% European.

Harvest Notes

2006 was one of the best vintages in the last decade and the wines from Hedges Family Estate reflect this with some of the best wines made to date. Mostly even temperatures and little wind and rain during bloom made for nice set. The summer was hot, but not too hot, and typical fall ripening conditions of warm days (80-85 degrees Fahrenheit) and cool nights (45-50 degrees Fahrenheit) began in mid-September and continued through October. Our philosophy of picking at optimum flavor maturity made us pick warmer site fruit as early as the third week of September and cooler site fruit the last week of October.