

Hedges Descendants Liegeois Dupont Le Blanc Red Mountain USA 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2019
GRAPE Rhône Blend (White)
GEOGRAPHY New World
COUNTRY USA
LARGER REGION Washington

Rationale

Quietly growing in popularity, white Rhône blends are deliciously rich, giving white wine lovers a distinctive second option to Chardonnay in the domain of the creamy and textured. Originating in France's Rhone Valley, such cultivars would include combinations of the more widely known grape varieties such as Viognier, Marsanne, and Roussanne with others such as the emerging grape varieties of Grenache Blanc, Picpoul, and Clairette.

Some of these blends are rich and fruity, displaying stone fruit (Viognier) and citrus (Ugni Blanc, Bourboulenc) aromas and flavors; others are spicy, with white pepper frequently called out as a descriptor when Grenache Blanc is involved. Fresh and dried herbal notes can be conveyed in Roussanne-driven wines, while Marsanne can bring out honeysuckle and other aromatic floral perfume, especially as the wine ages. As a rule, especially in France where the preponderance of white Rhône blends are made (close to 90% of the world's offerings), wines are fuller in body and can show what the French call, 'gras' (fat), underscoring their at-times waxy or oily textured mouthfeel.

Tom and Anne-Marie founded Hedges Family Estate as a négociant brand, with the CMS label, in 1987. In 1989 the husband-and-wife team purchased 120 acres on Red Mountain. Today, their son, Christophe Hedges, is the General Manager and their daughter, Sarah Goedhart, is the winemaker. Although very few white wines are sourced from Red Mountain, there are limited plantings of white grape varietals and Rhone varieties are among the very best.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Gold
HIGHLIGHTS None
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID Med+
ALCOHOL Med+
PHENOLS Low
TEXTURE Round / Smooth
FINISH Med+
COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Lemon • Mandarin • Meyer Lemon *Condition: Ripe, Custard / Yogurt Part: Flesh*
TREE/VINE FRUIT Apple (Yellow) • Pear (Yellow/Brown) • Pear (Asian) *Condition: Ripe, Jammy / Baked*
STONE FRUIT Apricot • Peach (White) • Peach (Yellow) *Condition: Ripe, Custard / Yogurt, Jammy / Baked*
TROPICAL FRUIT Mango • Melon (Orange) • Pineapple • Melon (Green) *Condition: Ripe*
FLORAL Apple Blossom • Honeysuckle • Freesia *Condition: Fresh*
OTHER VEGETABLE Ginger / Root • Mushrooms (White) • Sweet Potatoes • Fennel / Anise • Beet (Yellow)
HERBAL Chamomile • Saffron • Verbena
OTHER SPICES Ginger Powder • Sesame / Candy • Chinese Five Spice • Honey
ORGANIC EARTH Turned Dirt / Clay
INORGANIC EARTH Mineral / Rock
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Blended Oak
OXIDATION/NUTTINESS Almond / Marzipan • Cashew • Chestnut
PERCEIVED WINEMAKING CHOICES Lees Contact • Skin Contact