

## 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** Not Europe  
**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/NUITNESS** Almond / Marzipan • Cashew • Chestnut  
**PERCEIVED WINEMAKING CHOICES** Lees Contact • Skin Contact