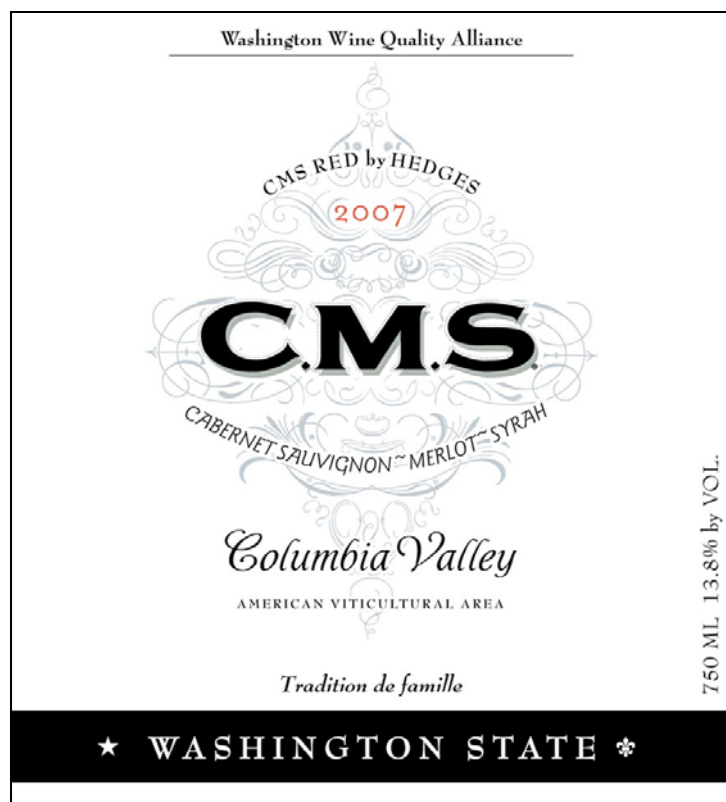


C.M.S.



2007 CMS RED by Hedges

Cabernet
Merlot
Syrah

Appellation: Columbia Valley

Winemaker: Pete Hedges

Blend: 42% Cabernet
Sauvignon
51% Merlot
7% Syrah

Release Date: October 2008

Production: 57,000 cases

Alcohol: 13.8%

pH: 3.77

Titrateable Acid: 5.9 g/L

Tasting Notes

Excellent garnet-purple in color; this wine has a nice, sweet vanilla toast with creamy raspberry, black cherry, blackberry, and dried blueberry fruit, along with just a hint of herbs, clove spice, and earthiness. Black cherry and blackberry fruit continue on palate with the sweet vanilla toast rounding out mid-palate. The finish is long with just enough acid and tannin to let one know this is a bit more serious and longer-lived wine.

Cellaring

The slightly sweet mid-palate and brilliant fruit make this wine a joy to drink now. But, the balanced acidity and structure should definitely allow this wine to improve over the next two to six years.

Production

Grapes came from the Horse Heaven Hills vineyard of Destiny Ridge, the Columbia Valley vineyards of Bacchus, Weinbau, Wooded Island, and Sagemoor (all part of Sagemoor Farms). Grapes were also sourced from C & M, Goose Ridge, and the Red Mountain Vineyards (approx. 5% Red Mountain). About 60% French oak, 40% American oak with lots stored for up to ten months in barrel.

Harvest Notes

2007 was another great year in the vineyards. Mostly even temperatures with little wind and rain during bloom made for nice set. The summer was hot, but not excessively. Typical fall ripening conditions of warm days (80°-85° F) and cool nights (45°-50° F) began in mid-September and continued through October.