

DOMAINE MAGDALENA ESTABLISHED 2005



2018

N 0987 7734 BTLS

Domaine Magdalena

RED MOUNTAIN AMERICAN VITICULTURAL AREA



MAGDALENA VINEYARD  
ESTATE GROWN  
CABERNET SAUVIGNON



WILD YEAST / UNFILTERED / BIODYNAMIC® WINE

PRODUCE OF THE U.S.A WASHINGTON STATE 12.5% ALC/VOL 750ML



## The Facts

Owner/Grower: Maggie Hedges

Fermentation: Christophe Hedges

100% Red Mountain AVA - Washington State

100% Cabernet Sauvignon - own rooted vines

100% Domaine Magdalena Vineyard - planted 2005

## The Wine Cycle

Grapes picked 9/12/18

Must tested 22 brix

Finished TA 5.7 G/L 4.03 ph 12.5%Alc

Spontaneous native yeast fermentation

Aged 15 months 80% neutral oak / 20% new oak

100% American oak

Unfiltered/unfined

Approximately 7700 bottles

## GROWING DEGREE DAYS RED MOUNTAIN AVA HEAT SUMMATION CHART >50|

VINTAGE (BASE 50)	April 1	AVG GDD SUM	DIFFERENCE	NOTES		
2011	2711		-289	COOL		
2012	3017		17	AVERAGE		
2013	3184		184	SLIGHTLY ABOVE AVG		
2014	3633		633	WARM		
2015	3940		940	HOT		
2016	3573		573	VERY WARM		
2017	3444		444	VERY WARM		
2018	3344		344	WARM		

## 2018 Wine Character:

Another warm year for the Red Mountain AVA. As was true with the 2017 vintage, the juxtaposition of ph and brix established a wine with softness, with a high percentage of fine tannin which replaces acid structure as the main core for angularity. Aged for 15 months in neutral barrels, this wine displays a raw and wild interpretation of Cabernet Sauvignon.