



Chardonnay 2007

COLUMBIA VALLEY

MERCER ESTATES

Mercer Estates is a family-owned Washington State winery devoted to producing premium wines through a partnership of the Mercer and Hogue families. Built upon a shared passion for the Columbia Valley and a winemaking heritage which bridges generations of excellence in Washington State agriculture and more than 25 years of grape growing and winemaking experience, Mercer Estates located in Prosser, Washington was founded in 2006. Winemaking responsibility for Mercer Estates lies in the hands of David Forsyth, one of the most acclaimed winemakers in the country. David grew up in eastern Washington and spent 23 years making wine for The Hogue Cellars with Mike Hogue before moving to Mercer Estates.

WINEMAKER'S NOTES

Nice cream and vanilla, pear, melon, anise, and mango aromas and flavors. A creamy mouthfeel with good weight and richness and a hint of toasted oak in the finish.

VINEYARD SOURCING

We are sourcing our Chardonnay grapes from five mature vineyard sites within the Yakima Valley and the Columbia Valley. The Yakima Valley's cooler climate grows grapes that are higher in acid and fruit flavors giving the wines a brightness and verve. Grapes from warmer vineyard sites near the Tri-Cities within the Columbia Valley provide a broad rich mouthfeel, good weight and ripe pear and melon flavors.

GROWING SEASON

A warm early growing season brought Chardonnay quickly to near ripeness followed by a long and unusually cool weather pattern that allowed the Chardonnay to slowly ripen to optimum maturity of ripe pear and apple while retaining crisp acidity.

WINEMAKING

Each vineyard was sampled, harvested, vinified and barrel-aged separately to reach its highest potential. Most of the juice, 88%, was fermented in French oak barrels and left on the yeast lees for 8 months. Occasional stirring of the lees released yeast-bound flavor and body enriching compounds back into the wine. A portion of the wine, 12%, was fermented in stainless steel tanks to retain the fresh bright fruit of Chardonnay and then blended back with the barrel portions. Malolactic fermentation was induced in a small portion of the wine to increase the wine's complexity and richness while the non-malolactic portion retained the fresh fruit and acidity creating a balanced final blend.

TECHNICAL NOTES

Appellation	Columbia Valley
Blend	100% Chardonnay
Alcohol	14.1%
T.A.	0.62 g/100 mL
pH	3.49

