



Pinot Gris 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

Ripe pear, melon and peach fruit flavors backed by a minerality and good acidity make this a refreshing, balanced wine that will go well with seafood, chicken and cheeses.

VINEYARD SOURCING

We are working with three Pinot Gris vineyards, all of which produced their first crop this fall. One is our Brooks vineyard located just north of the winery in the Yakima Valley. The Yakima Valley is one of Washington's cooler appellations and, with its warm days and cool nights, is well suited to producing ripe and flavorful white grapes while retaining good acidity and the fresh fruit flavors. The other two sites, the Wallula and Burgess Vineyards, are located in the Columbia Valley. The Wallula Vineyard is situated on a high east-facing bluff overlooking the majestic Columbia River while the Burgess Vineyard is on a steep south-facing slope of the Smith Canyon.

GROWING SEASON

A small crop and a warm growing season made Pinot Gris the first grapes to inaugurate our new winery. All worked well and to plan and the Pinot Gris was true to type fermenting into a luscious wine with flavors of pear and peach.

WINEMAKING

To the uninitiated, Pinot Gris in the vineyard at full maturity with its highly colored skin might be mistaken for Pinot Noir. Care must be taken in the handling and pressing of this varietal otherwise the winemaker will end up with a highly colored wine! Careful harvesting at cooler temperatures and whole cluster pressing minimized the extraction of color and bitter compounds from the skins. No barrels were used in the making of this wine. The wine was cool fermented entirely in stainless steel tanks to retain the fresh fruit flavors of this variety. A screw cap closure was chosen to further protect and retain the intensely ripe aromas and flavors of this wine.

TECHNICAL NOTES

Appellation Columbia Valley
Alcohol 13.0%
T.A. 0.77 g/100 mL
pH 3.33
Residual Sugar 0.59%

