



Riesling 2007 YAKIMA 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

Riesling grapes grown in Washington State's cooler Yakima Valley appellation produce a brisk, tangy and refreshing wine. Flavors and aromas of apricot, peach and tangerine along with the bracing acidity of the Mercer Estates Riesling reflect the unique character of Washington State Riesling. With little less than a percent and a half residual sugar this Riesling is a bit dryer than many Rieslings and lends itself quite well to food pairings.

VINEYARD SOURCING

We sourced over 95% of the 2007 Riesling grapes from four Riesling vineyards in the Yakima Valley including our own estate vineyard due north of the winery. Eastern Washington's long warm days produce the ripe fruit flavors while our cool evenings and nights preserve the acidity and bright fruit flavors.

GROWING SEASON

The 2007 growing season was initially quite warm, contrasted by unseasonably cooler weather during the harvest months of September and October. The combination yielded a long harvest for exceptional flavor development in the late varieties such as Riesling.

WINEMAKING

Long cool fermentation with specially selected yeast further enhanced and preserved the fruit flavors while adding complexity. Once the fermentation was complete the wine was carefully handled and prepared for bottling into screw cap finished bottles. Use of a screw cap closure protects the wine from flavor robbing oxidation and cork taint ensuring that you receive and enjoy the wine as the winemaker intended.

TECHNICAL NOTES

Appellation	Yakima Valley
Blend	100% Riesling
Alcohol	12.5%
T.A.	0.83 g/100 mL
pH	3.17
Residual Sugar	1.37%

