



## *Sauvignon Blanc 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, herb and melon flavors are complimented by a nice oak spice balanced with bright Sauvignon Blanc characteristics. The palate is generous yet elegant with lively fruit aromas and a mouth filling finish. Pair with chicken dishes, fish, oysters and lighter fare. It also makes a great aperitif wine.

### VINEYARD SOURCING

The fruit for the 2007 Mercer Estates Sauvignon Blanc was sourced from the Sagemoor and Preston Vineyards in the Columbia Valley located a few miles from one another overlooking the Columbia River, and from the Art denHoed and Roza Hills Vineyards in the Yakima Valley. The two Yakima Valley vineyards were specifically selected for their warmer site locations within the cooler Yakima Valley growing region.

### GROWING SEASON

A warm, early 2007 growing season brought an early harvest to Sauvignon Blanc. The warmer weather developed ripe pear and melon flavors in the grapes and the early harvest retained much of the herbal grassiness that makes Sauvignon Blanc unique, interesting and refreshing.

### WINEMAKING

Most of the wine was fermented relatively cool in tanks with yeast that we have found to preserve and enhance the Sauvignon Blanc character while a small portion, 18%, was barrel fermented in new American oak barrels and aged for two months. Early to bottle and finished with a screw cap this wine will have good body and richness, yet balanced with the bright Sauvignon Blanc characteristics.

### TECHNICAL NOTES

Appellation ..... Columbia Valley  
Blend ..... 100% Sauvignon Blanc  
Alcohol ..... 12.5%  
T.A. .... 0.77 g/100 mL  
pH ..... 3.10

