



Chardonnay 2008 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

Pleasing Chardonnay aromas and flavors of ripe pear complimented by vanilla, oak spice and yeastiness are followed by a nice creaminess and good weight in the mouth. The perfect wine to sip and consider on its own or to accompany strong cheeses, grilled salmon or herbed chicken.

VINEYARD SOURCING

Fruit for this blend was sourced from two highly regarded vineyards each with a history of growing some of the best Chardonnay grapes in Washington. Newhouse Vineyard in the Yakima Valley overlooks the Snipes Mountain appellation. It is an early site with excellent air and soil drainage due to its location straddling the ridge of Snipes Mountain. Sagemoor Vineyard, overlooking the Columbia River just north of the Tri-Cities, has been producing and supplying Northwest wineries with world-class grapes since 1968. Grapes were harvested from both sites on September 13th.

GROWING SEASON

The 2008 growing season was one of temperature extremes. The early season started off very cool (the year with no spring) and then moved to above normal temperatures in late May and June. July and early August were typical without any heat spikes. Late August and September saw the return of very cool temperatures allowing for slow ripening with good flavor development and acid retention.

WINEMAKING

Harvested at optimal ripeness, the grapes were delivered directly to press then pressed gently to release the juice. The settled juice was inoculated with CY3079 yeast then transferred to French oak barrels where it was fermented and aged for 8 months prior to blending and bottling. The wines were stirred frequently early on in the barrel aging process to re-suspend the yeast lees to release bound-up grape flavors back into the wine. Less than 20% of the wine went through a secondary malo-lactic fermentation adding some complexity and richness to the wine.

TECHNICAL NOTES

Appellation	Columbia Valley
Blend	100% Chardonnay
Alcohol	14.1%
T.A.	0.66 g/100 mL
pH	3.41

