



*Pinot Gris 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

Nice melon, herb and slight orange peel aromas and flavors wrap together in this rich wine with excellent body. Classic minerality and good acidity make this well-balanced wine an excellent companion to chili sautéed shrimp.

#### VINEYARD SOURCING

Fruit was sourced from three preferred vineyard sites. Brooks Vineyard and Sunnyside Vineyard, located in the Yakima Valley appellation, are two of our estate vineyards while the third site, Wallula Vineyard, is on an east-facing slope overlooking the Columbia River. The cooler climate Yakima Valley sites give this early ripening variety a little more time on the vine to develop ripe fruit flavors while maintaining good acidity complementing the wine with pleasing minerality while retaining ripe peach and melon flavors. Although the Wallula Vineyard is in a warmer growing region, its east slope orientation makes it a later site than our Yakima Valley vineyards giving us the just-ripe peach flavors we are looking for.

#### 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

Careful harvesting at cooler temperatures and gentle whole cluster pressing released the juice yet minimized the extraction of bitter compounds from the skins. The juice was then inoculated with CY3079 yeast and cool fermented in stainless steel tanks to retain the fresh fruit flavors of this variety. After fermentation the wine was blended and bottled with a screw cap closure to further protect and retain the ripe aromas and flavors of this wine.

#### TECHNICAL NOTES

Appellation .....	Columbia Valley
Alcohol .....	13.3%
T.A. ....	0.67 g/100 mL
pH .....	3.28
Residual Sugar .....	0.5%

