



Riesling 2008
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

Luscious aromas of ripe peach, apricot, tangerine and a slight beeswax from Botrytis cinerea, the noble rot, are complemented by the ripe peach and apricot flavors that contribute nice volume and weight to this wine with a balanced finish between a slight sweetness and acidity. A good match with lighter dishes such as spring rolls and grilled chicken with fruit salsa. This wine also pairs well with spicy foods such as Thai cuisine.

VINEYARD SOURCING

We source grapes from multiple vineyard sites to capture specific aromas and flavors that each site offers. The three Riesling vineyards' grapes used in this blend are located within 5 miles of the winery. The Pontin and Cruz Vineyards are contracted growers whose fruit we have worked with for many years. Both are cool sites and the last blocks picked allowing for development of nice stone fruit character and complexity. Our Estate grown Brooks Vineyard is a slightly warmer site and was harvested nine days earlier. The warmer site gives us the ripe concentrated peach, apricot and tangerine flavors that are the hallmark of Washington Riesling.

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

After harvest the grapes went directly to press where they were gently pressed and the juice continuously evaluated for any bitterness or herbal flavors that may come with too heavy a hand at the press. The settled juice lots were placed in separate stainless steel tanks, inoculated with different yeasts – Steinberger and Epernay – and cool fermented slowly to retain the ripe fruit flavors. Once the wines had fermented down the natural sugars to the desired sweetness, we chilled the wines to stop fermentation. The wines were then blended and bottled.

TECHNICAL NOTES

Appellation	Yakima Valley
Blend	100% Riesling
Alcohol	12.7%
T.A.	0.72 g/100 mL
pH	3.08
Residual Sugar	1.28%

