



## *Sauvignon Blanc 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

Layered aromas of kiwi and grapefruit, accented with an herbal note and hints of anise and spice, mingle with the luscious guava flavors on a bright palate with good acidity. An excellent aperitif and accompaniment to a wide array of foods, enjoy with chicken, shellfish and pasta with cream sauces.

### VINEYARD SOURCING

We source grapes from multiple vineyard sites to bring in specific aromas and flavors that each site offers. Fruit from three vineyard sites was selected for this blend. Sagemoor Vineyard, overlooking the Columbia River, is one of Washington's oldest vineyard sites with a proven track record. This early site, harvested on September 10th, gave us fruit with nice guava flavors and body. Two cooler Yakima Valley vineyards, Roza Hills and Art denHoed Vineyards, were harvested mid- and late-September respectively and added nice bright grapefruit and an herbal note to the blend.

### 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

During the growing season grapes were monitored daily for flavor, sugar and acid. At optimal ripeness the fruit was harvested and went direct to press and pressed gently. The juice was settled then inoculated with VL3 yeast. The Sagemoor Vineyard lot comprises 40% of the blend and was fermented and aged in new American oak barrels for five months. Roza Hills and Art denHoed Vineyard lots were fermented cool in stainless steel tanks. The lots were blended prior to bottling to achieve a balance of bright fruit, spice and structure.

### TECHNICAL NOTES

Appellation ..... Columbia Valley  
Blend ..... 100% Sauvignon Blanc  
Alcohol ..... 12.9%  
T.A. .... 0.72 g/100 mL  
pH ..... 3.12

