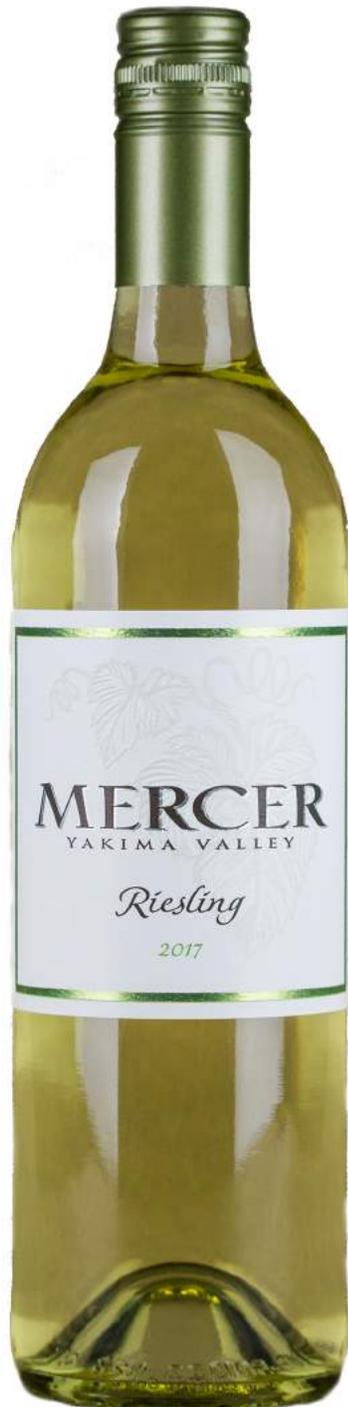




MERCER *Sweet Riesling*

2017 | YAKIMA VALLEY



Winemaker's Notes

This wine greets you in layers. Ripe fruit is first with sweet apricot, ripe peach, and orange blossom then the warmth of honey and candied caramel apple. Steely minerality and a core of acid focuses the sweetness in this wine. On the palate, the wine has a rich intense mid palate that perfectly balances sweetness and acidity. The flavors in the palate mirror the aromas and linger nicely on the finish.

Vineyard Sourcing

The grapes for this wine come from the Yakima Valley's Spring Creek vineyard. This vineyard is part of the partnership between the Hogue and Mercer families. Spring Creek is located in a cooler site, allowing for intense flavor development while retaining the bright natural acidity of the grapes – creating a wine that is naturally balanced.

Growing Season

The 2017 vintage started in early September, which is what we typically expect. The past 4-5 years have brought grapes in as early as the middle of August. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity. Some cold events in mid-October definitely put the pressure on to get fruit off the vines. Despite the cool spell, our fruit had plenty of time to ripen and develop intense flavors.

Winemaking

The grapes were harvest in the early hours of the morning to arrive at the winery cool. Once at the winery, the fruit went directly to press where the juice was gently pressed away from the skins. The juice was allowed to settle for two days before racking. The clean juice was inoculated with yeast strains selected for Riesling. The Riesling was fermented cool over 15-20 days, allowing optimal aroma, flavor development, and sweetness level.

Technical Notes

Appellation	Yakima Valley
Blend	100% Riesling
Alcohol	12.0%
T.A.	0.69 g/100 ml
pH	3.3
Residual Sugar.....	4.37