

MERCER BROS.

CABERNET SAUVIGNON

AVA: HORSE HEAVEN HILLS, COLUMBIA VALLEY

VINTAGE: 2017



Nearly fifty years ago the Mercer family planted the first wine grapes in the Columbia Valley's Horse Heaven Hills, on land our great-grandfather settled in 1886. We strive to maintain Willis Mercer's independent spirit in our wines, grown predominantly from these original vineyards - tended by us, made by us.

- Will Mercer & Rob Mercer

WILL & ROB'S NOTES:

This wine gives aromas of ripe red fruit, blackberry pie, dried cranberries with hints of brown sugar and warm baking spices. Powdery tannins lend structure to this wine, while maintaining elegance and ending in a long lingering finish.

ESTATE VINEYARDS:

The fruit for this wine was grown at our estate vineyards in the Horse Heaven Hills. The fruit is exposed to dappled sunlight, allowing for uniform ripening and flavor development. Well balanced crop levels have allowed us to create wines with great depth and concentration.

GROWING SEASON:

The 2017 growing season was steady and warm, with harvest right on schedule from early September through mid October. The warm days and cool nights of September gave us ample fruit flavor development, ending with deep concentration balanced with bright acidity, and dusty tannins for excellent texture and finish.

WINEMAKING:

These grapes were picked and immediately sorted in the vineyard. The fruit was not crushed in order to preserve as much whole-berry as possible. At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. The wine barrel aged for 16 months in 25% New French and 75% American Oak.

TECHNICAL NOTES:

APPELLATION: Horse Heaven Hills in the Columbia Valley
BLEND: 81% Cabernet Sauvignon, 16% Merlot, 3% Syrah
ALCOHOL: 14.5%
T.A: 0.53 g/100 ml
PH: 4.01

ACCLAIM, VINTAGE 2016:

91 pts Wine Spectator
91 pts Tasting Panel
91 pts Wine & Spirits