

Malbec

LABEL: MERCER ESTATES

AVA: HORSE HEAVEN HILLS

VIN: 2017



WINEMAKER'S NOTES

Aromas of Blueberry pie, raspberry jam undertone, subtle baking spices with a hint of cassis and vanilla extract. The powdery, dusty tannins lend structure, while the jammy mid-pallet balances its fresh acidity, finishing with velvety ripe fruit.

VINEYARD SOURCING

The fruit for this wine is grown at our acclaimed 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 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, developing intense flavors and dusty tannins.

WINEMAKING

These grapes were sorted in the vineyard with the selective harvest on our Pellenc harvesters. 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. 20 months barrel aging in 25% New French and American Oak.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Malbec

Alcohol: 14.8%

T.A: 0.55 g/100 ml

pH: 3.84

UPC: 898012002071