

Chardonnay

LABEL: MERCER ESTATES

AVA: HORSE HEAVEN HILLS

VIN: 2018



WINEMAKER'S NOTES

This Chardonnay opens with aromas of fresh ripe pear, honey suckle, and lemon curd surrounded by notes of vanilla cream. A core of acidity keeps the wine fresh on the palate to help balance it's rich and creamy midpalate.

VINEYARD SOURCING

The grapes for this wine come from two of the best sites in the Horse Heaven Hills; Eagle and Plow Vineyard and Zephyr Ridge Vineyard.

GROWING SEASON

The 2018 vintage started out nice and warm, ideal for a typical Washington harvest. We did not experience any major hot or cold temperatures September through October which lead to slow and even ripening and amazing flavor development.

WINEMAKING

The grapes were harvested in the very early hours of the morning so they would arrive to the winery cool. Once at the winery, the grapes went directly to the press where the juice was gently pressed away from the skins. The juice was allowed to cold settle for two days before racking. The juice was inoculated with a Chardonnay specific yeast and allowed to ferment cool over 30 days. A portion of the blend was fermented in barrel to add rich mouth feel and complexity. We inoculated the barrels for malolactic fermentation to help contribute to the creamy mouth feel while preserving the bright natural acidity. All of the barrels were hand stirred throughout malolactic fermentation, further adding to the roundness in the mouth feel.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Chardonnay

Alcohol: 14.1%

T.A: 0.45 g/100 ml

pH: 3.81

RS: Dry

UPC: 898012002712