

Sauvignon Blanc

LABEL: MERCER FAMILY VINEYARDS

AVA: HORSE HEAVEN HILLS

VIN: 2018



WINEMAKER'S NOTES

Aromas of grapefruit and bright lime zest are abundant on the nose, finishing with passion and grape fruit. The racy acidity from the Sauvignon Blanc carries through the mid-palate, finishing with a crisp and fresh finish.

VINEYARD SOURCING

The fruit for this wine came from our estate Culloden and Spice Cabinet vineyards in the acclaimed Horse Heaven Hills.

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 Sauvignon Blanc was machine harvested separately in the early morning hours to allow the fruit to arrive at the winery cool. Once at the winery, the juice was gently pressed away from the grape skins. The freshly pressed juice was allowed to cold settle for 48 hours and then clean racked off the solids. Fermentation was initiated with specific yeasts known to enhance expression the Sauvignon Blanc and allowed to ferment a cool temperature to lock in freshness and bright aromas. This wine is 100% fermented in stainless steel with no ML fermentation, resulting in a clean, crisp, refreshing wine.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Sauvignon Blanc

Alcohol: 13.1%

T.A: 0.62 g/100 ml

pH: 3.81

RS: Dry