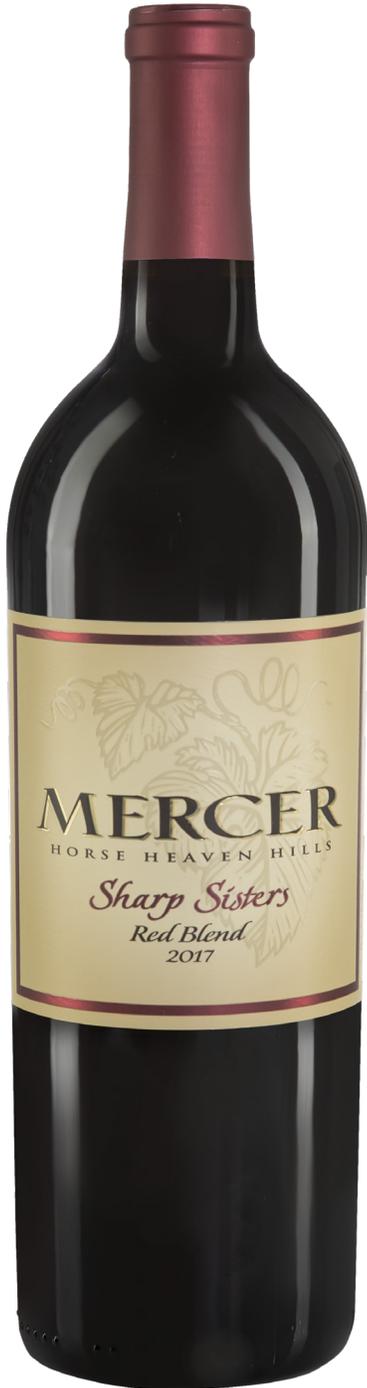


Sharp Sisters Red Blend

LABEL: MERCER ESTATES

AVA: HORSE HEAVEN HILLS

VIN: 2017



WINEMAKER'S NOTES

This blend shows a beautiful nose of blackberry preserves and blueberry jam with notes of sweet vanilla and cocoa powder. The ripe fruit combined with sleek tannins create a wine that is broad and powerful yet elegant. The ripe flavors in the mouth lead into a soft, lingering finish with a touch of bright acidity.

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

During harvest, these grapes were sorted in the vineyard with our state of the art harvesters and sorting equipment. 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. After draining the wine and pressing the skins, the wine was racked to a blend of French and Americian oak barrels for malolactic fermentation. The wine was aged in barrel for 20 months before being blended together for bottling.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 53% Syrah, 41% Merlot, 6% Malbec

Alcohol: 14.1%

T.A: 0.55 g/100 ml

pH: 3.91

UPC: 898012002422