



Cabernet Sauvignon

LABEL: EAGLE & PLOW

AVA: HORSE HEAVEN HILLS

VIN: 2016

All proceeds Mercer Estates captures from the sale of this wine benefit everyday heroes through charities such as Children of Fallen Patriots, Friends of Flight 93, Semper Fi Fund and SEE 4 VETS.

WINEMAKER'S NOTES

This very special block of vines have slowly begun to mature, and the resulting wine is evidence of that. Intoxicating aromas of boysenberry, violet and vanilla combine with hints of leather and black cherry. On the palate, the wine is mouth filling with powdery tannins. A veil of smoky char brings warmth to the wine. This wine is balanced and elegant with a powerful grace that will ensure its aging potential for many years.

VINEYARD SOURCING

The fruit for this wine comes from Block 93 of our estate Cavalie Vineyard. Cavalie Vineyard slopes gently to the south, allowing for optimum fruit exposure and air movement through the vineyard.

GROWING SEASON

The 2016 vintage started ahead of schedule and had everyone thinking it was going to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October. The cooler summer temps allowed for longer hang time into September and October. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity.

WINEMAKING

The fruit was harvested on October 12, 2016. 2016 was the fifth harvest for this block and yielded 3.5 tons of fruit. These grapes were double sorted, first in the vineyard with the selective harvest on our Pellenc harvesters, then again at the winery on our sorting table. The fruit was not crushed in order to preserve as much whole-berry as possible. We fermented the wine in our oak upright tank with twice daily punch downs. After fermentation, the wine was racked to 4 new French oak and 5 older French oak barrels for malolactic fermentation. The wine was aged in those 9 barrels for 18 months before being blended together.

TECHNICAL NOTES

Appellation: Horse Heaven Hills
Blend: 100% Cabernet Sauvignon
Alcohol: 14.5%
T.A: 0.53 g/100mL
pH: 3.83
SRP: \$100/750ml and \$350/3L

