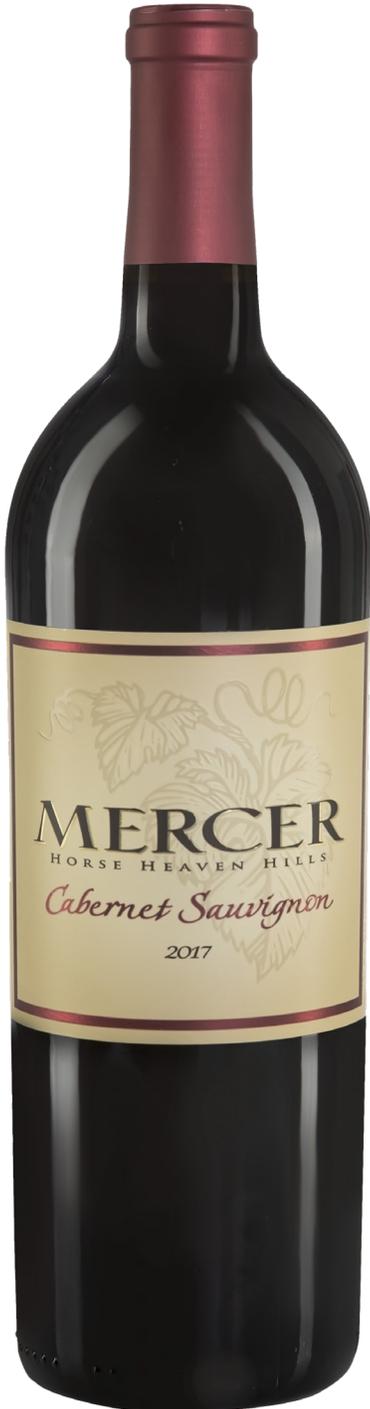


Cabernet Sauvignon

LABEL: MERCER ESTATES

AVA: HORSE HEAVEN HILLS

VIN: 2017



WINEMAKER'S NOTES

Aromas of black cherry, pomegranate, savory herb, and sweet chocolate are highlighted by barrel aromas of warm baking spices. The ripe strawberry jam fruit flavors carry through in the mouth coating the mid-palate. Round and powdery tannins lead into a long, savory finish.

VINEYARD SOURCING

The grapes for this wine come from our estate vineyards in the Horse Heaven Hills. The Cabernet Sauvignon hails from Eagle & Plow, Spice Cabinet, Cavalie, Dead Canyon and Milt's vineyards.

GROWING SEASON

The 2017 vintage started in early September, which is what we typically expect. 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

The grapes were harvested and sorted in the vineyards with our "Selective Harvester" to allow for maximum hangtime and flavor development. 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 fermentation, the wine was racked to a blend of French and American barrels for malolactic fermentation. The wine was barrel aged for 20 months.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 77% Cabernet Sauvignon, 13% Syrah, 9% Merlot, 1% Petit Verdot

Alcohol: 14.1%

T.A: 0.58 g/100 ml

pH: 3.79

UPC: 898012002446