

Merlot

LABEL: MERCER ESTATES

AVA: HORSE HEAVEN HILLS

VIN: 2017



WINEMAKER'S NOTES

Notes of candied walnuts, ripe raspberry jam, plum, and dried cranberries mingle with sweet coconut and vanilla. This wine has a structural core of powdery tannins that are lifted with a touch of acidity. This big, bold Merlot will pair well with many dishes and has amazing aging potential.

VINEYARD SOURCING

The grapes for this wine come from our Estate Vineyards in the Horse Heaven Hills. The Merlot came from Dead Canyon and Zephyr Ridge vineyards, and the Syrah from our Spice Cabinet Vineyard.

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 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

These grapes were sorted in the vineyard with the selective harvest on our Pellenc harvesters. 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. This wine was aged for 20 months in 25% New French and American Oak.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 85% Merlot, 14% Syrah, 1% Malbec

Alcohol: 14.1%

T.A: 0.44 g/100 ml

pH: 3.84

UPC: 898012002026