

Cabernet Sauvignon

LABEL: MERCER RESERVE

AVA: HORSE HEAVEN HILLS

VIN: 2017



WINEMAKER'S NOTES

Aromas of ripe blackberries, dark fruit, anise, and hints of cloves and warm baking spices. The dark fruit flavors continue in the palate. Firm structure is provided by a combination of bold tannins and balanced acidity, which lend to a jammy, viscous mid-palate. The graceful power of this wine results in a long, lingering finish.

VINEYARD SOURCING

The fruit for this wine is grown at our acclaimed Spice Cabinet and Cavalie Vineyards in the Horse Heaven Hills. These vineyards sit on southeast slopes above the Columbia River. The orientation of the blocks allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

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. We fermented the fruit in stainless steel tanks and French oak fermenters with a combination of pumpovers and rack & returns (délestage) to control extraction and flavors. After fermentation, the wine was racked to a combination of neutral and new French oak barrels for malolactic fermentation. The wine was barrel aged for 20 months.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 94% Cabernet Sauvignon, 6% Syrah

Alcohol: 14.5%

T.A: 0.58 g/100 ml

pH: 3.97

UPC: 898012002255