

Cavalié

LABEL: MERCER RESERVE

AVA: HORSE HEAVEN HILLS

VIN: 2017



WINEMAKER'S NOTES

The powerful Merlot is evident in this blend which opens with aromas of ripe blueberries with floral undertones and sweet baking spices. The Cabernet Sauvignon and Petit Verdot create a frame of structure while the Malbec add suppleness, weight and length. This rich, full bodied wine is full of intriguing complexity built around sleek tannins that lead into a long, lingering finish.

VINEYARD SOURCING

The fruit for this wine is grown at our acclaimed Estate vineyards in the Horse Heaven Hills. The Cabernet is sourced from our Cavalie Vineyard, the Merlot and Malbec from Spice Cabinet Vineyard, and the Petit Verdot from Milt's 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 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 fruit was machine harvested with our 'Selective Harvest' attachment allowing the fruit to be sorted in the vineyard. The fruit was not crushed in order to preserve as much whole-berry as possible. At the winery, individual lots were fermented in combination of French Oak fermenters and stainless steel tanks. After draining the wine and pressing, the wine was racked to a blend of new and neutral French oak barrels for malolactic fermentation. The wine lots were aged for 20 months until blended together.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 50% Merlot, 30% Cabernet Sauvignon, 16% Malbec, 4% Petit Verdot

Alcohol: 14.5%

T.A: 0.62 g/100 ml

pH: 3.91

UPC: 898012002248