

# Ode to Brothers

LABEL: MERCER RESERVE

AVA: HORSE HEAVEN HILLS

VIN: 2017



## WINEMAKER'S NOTES

A beautifully balanced blend of three classic Rhone Varietals - Syrah, Grenache, and Mourvèdre - allows the character of each to show its contribution to the blend. The Syrah brings volume and complex aromas of blackberries and spice. The Grenache brings nice ripe red currants and raspberries and keeps the mouthfeel bright. Mourvèdre supplies lavender and white pepper. The contribution of each of these varieties has created a balanced, elegant wine. Aromas of ripe blueberry, punctuated by cracked pepper and coffee and notes of high tone red fruits, lead into a lush mouth with powdery tannins.

## VINEYARD SOURCING

The fruit for this wine is grown in the Horse Heaven Hills at our Spice Cabinet 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 fruit was machine harvested with our 'Selective Harvest' attachment allowing the fruit to be sorted in the vineyard. Each individual lot was fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. After draining the wine and pressing the skins, the wine was racked to a blend of new and neutral French oak barrels for malolactic fermentation. The wine was aged in barrel for 20 months before blending together for bottling.

## TECHNICAL NOTES

Appellation: Horse Heaven Hills  
Blend: 56% Syrah, 30% Mourvedre, 14% Grenache  
Alcohol: 14.5%  
T.A: 0.48 g/100 ml  
pH: 3.97