

# Reserve Chardonnay

LABEL: MERCER ESTATES

AVA: HORSE HEAVEN HILLS

VIN: 2019



## WINEMAKER'S NOTES

Our Chardonnay opens with notes of honeycomb and crème brulee surrounded by notes of vanilla and toasted brioche. A core of acidity keeps the wine fresh on the palate to help balance its rich and creamy midpalate.

## VINEYARD SOURCING

The grapes for this wine come from our Zephyr Ridge Vineyard in the Horse Heaven Hills.

## GROWING SEASON

2019 was a cooler vintage which allowed for even ripening and flavor development. This lent to great acidity and fresh fruit aromas. The consistent temperate conditions allowed for an elegant style of grape maturation.

## WINEMAKING

The grapes were harvested in the very early hours of the morning so they would arrive to the winery cool. Once at the winery, the grapes went directly to the press where the juice was gently pressed away from the skins. The juice was allowed to cold settle for two days before racking. The juice was inoculated with a Chardonnay specific yeast and allowed to ferment cool over 30 days. 100% of the blend was fermented in barrel to add rich mouth feel and complexity. We inoculated the barrels for malolactic fermentation to help contribute to the creamy mouth feel while preserving the bright natural acidity. All of the barrels were hand stirred throughout malolactic fermentation, further adding to the roundness in the mouth feel.

## TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Chardonnay

Alcohol: 13.9%

T.A.: 0.36 g/100mL

pH: 3.69

UPC: 8980012002279