

Reserve Cavale

LABEL: MERCER ESTATES

AVA: HORSE HEAVEN HILLS

VIN: 2018



WINEMAKER'S NOTES

VINEYARD SOURCING

The fruit for this wine is grown at our acclaimed Estate Spice Cabinet and Milt's vineyards in the Horse Heaven Hills. The fruit is exposed to dappled sunlight, allowing for uniform ripening and flavor development. Well balanced crop levels have allowed us to create wines with great depth and concentration.

GROWING SEASON

The 2018 vintage started out nice and warm, ideal for a typical Washington harvest. We did not experience any major hot or cold temperatures September through October which lead to slow and even ripening and amazing flavor development.

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 open top fermenters with a combination of pumpovers, rack & returns (délestage), and punchdowns to control extraction and flavors. After fermentation, the wine was racked to barrels consisting of old and new French oak for malolactic fermentation. The wine was barrel aged for 20 months.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 59% Merlot, 32% Cabernet Sauvignon, 5% Malbec, 4% Petit Verdot

Alcohol: 14.5%

T.A: 0.35 g/100mL

pH: 3.96

ACCLAIM, VINTAGE 2018:

Gold - San Francisco Chronicle
