

# Cabernet Sauvignon

**LABEL:** MERCER FAMILY VINEYARDS RESERVE

**AVA:** HORSE HEAVEN HILLS

**VIN:** 2018



## WINEMAKER'S NOTES

Aromas of ripe blackberries, bright red currants, savory herb, and sweet pipe tobacco are highlighted by vanilla and sweet spice. The ripe fruit flavors carry through in the palate with a light touch of acidity. Sleek tannins lead into powdery tannins on the finish.

## VINEYARD SOURCING

The grapes for this wine come from our estate vineyards in the Horse Heaven Hills. The Cabernet Sauvignon hails from Spice Cabinet, Cavalie, Eagle & Plow, and Big Tee Pee. The Syrah from our Milt's and Spice Cabinet vineyards and the Merlot from Spice Cabinet and Dead Canyon vineyards.

## 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

During harvest, these grapes were sorted in the vineyard with our state of the art harvesters and sorting equipment. The fruit was not crushed in order to preserve as much whole-berry as possible. At the winery, individual lots were 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 French and American oak barrels for malolactic fermentation. The wine was aged in barrel for 20 months before being blended together for bottling.

## TECHNICAL NOTES

Appellation: Horse Heaven Hills  
Blend: 99% Cabernet Sauvignon, 1% Syrah  
Alcohol: 14.5%  
T.A: 0.600 g/100 ml  
pH: 3.97  
UPC: 898012002019

## ACCLAIM, VINTAGE 2018:

92 points - James Suckling  
91 points - Tasting Room Magazine  
Silver - San Francisco Chronicle Wine Competition