

Chardonnay

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2020



WINEMAKER'S NOTES

Notes of butterscotch, honey, fresh lime & toasty creme brulee greet you on the nose. The aromas are mirrored on the palate and are rounded out with fresh Granny Smith apple on the finish. This full bodied wine is balanced by clean, bright acidity that leads into a soft and savory finish.

VINEYARD SOURCING

The grapes for this wine come from our Spice Cabinet, Culloden and Eagle & Plow vineyards located in the heart of the Horse Heaven Hills.

GROWING SEASON

The 2020 vintage started out cooler than normal, but temperatures quickly warmed up in August; with consistent temperature changes. Along with the lower crop yields, the grapes were able to develop concentrated and vibrant flavors which allowed for even ripening. 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. 70% of the juice was inoculated with BRG yeast and sent to barrel where it aged in neutral, French, and American oak for 8 months. 30% of the juice was inoculated with CX9 yeast and stayed in stainless steel throughout fermentation. The barrel portion was stirred every two weeks to help contribute to the roundness and creamy mouthfeel while the tank portion preserves the fresh fruit characteristics and natural acidity. All of the barrel portion completed malolactic fermentation while a portion of the tank went through secondary fermentation..

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Chardonnay

Alcohol: 14.1%

T.A: 0.39 g/100 ml

pH: 3.82

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