

Reserve Chardonnay

LABEL: MERCER ESTATES

AVA: HORSE HEAVEN HILLS

VIN: 2020



WINEMAKER'S NOTES

This Chardonnay opens with notes of pear and golden delicious apple and is surrounded by notes of mango, pineapple and toasted marshmallow. A core of acidity keeps the wine fresh on the palate to help balance its rich and creamy mid-palate.

VINEYARD SOURCING

The fruit for this wine is grown at our Spice Cabinet East, Culloden and Eagle and Plow vineyards located in the heart of the Horse Heaven Hills.

GROWING SEASON

The 2020 vintage started out cooler than normal, but temperatures very quickly warmed up in August. The temperature change was very consistent. 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. 40% of the juice was inoculated with BRG yeast and sent to barrel where it aged in neutral and French oak for 8 months. The remaining 60% was inoculated with CX9 yeast and stayed in stainless steel throughout fermentation. The barrel portion was then stirred every 2 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 the tank portion went through partial secondary fermentation.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 5100% Chardonnay

Alcohol: 14.5%

T.A: 0.28 g/100mL

pH: 4.03