

Cabernet Sauvignon

LABEL: MERCER RESERVE

AVA: HORSE HEAVEN HILLS

VIN: 2018



WINEMAKER'S NOTES

This wine begins with aromas of black cherry, blackberry, and cedar with hints of coffee. The dark fruit flavors continue on the palate and lead way to bold tannins and firm structure provided by a beautiful combination of tannin and acid. The jammy, viscous mid-palate is followed by a graceful power with a long, lingering finish.

VINEYARD SOURCING

With a gentle southwest slope, our Cavalie vineyard has consistently produced some of our best Cabernet Sauvignon that produce full bodied Reserve quality wines.

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 French oak fermenters with a combination of pumpovers and rack & returns (délestage) 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: 100% Cabernet Sauvignon
Alcohol: 14.5%
T.A: 0.38 g/100 ml
pH: 3.95