

Chardonnay

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2021



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 Eagle & Plow vineyards located in the heart of the Horse Heaven Hills.

GROWING SEASON

The 2021 vintage was warmer than average. We experienced extremely high temperatures in June and July. The crop was lighter than expected with smaller clusters and lower numbers of berries. Mid to late October brought a lot of rain, fortunately for us we were able to bring in all the fruit before the rain. Our 2021 vintage is highly concentrated, though a lighter yield year, and will be one for the books.

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. The juice was inoculated with a Chardonnay specific yeast and allowed to ferment cool over 30 days. A portion of the blend was fermented in barrel to add rich mouth feel and complexity. We inoculated the barrels for malolactic fermentation to help contribute to the creamy mouth feel while preserving the bright natural acidity. All of the barrels were hand stirred throughout malolactic fermentation, further adding to the roundness in the mouth feel. As a whole, this Chardonnay has 20% new French and American oak.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Chardonnay

Alcohol: 14.1%

T.A: 0.3 g/100 ml

pH: 4.03

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