

# Chardonnay

**LABEL:** MERCER RESERVE

**AVA:** HORSE HEAVEN HILLS

**VIN:** 2021



## **WINEMAKER'S NOTES**

This Chardonnay offers complex aromas of pear, apple, and hazelnut. The palate is rich and luscious with the aromas mirrored on the palate and enhanced with a creamy mouthfeel.

## **VINEYARD SOURCING**

The fruit for this wine came from our estate Eagle & Plow Vineyard in the acclaimed 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-late October brought a lot of rain, but fortunately for us we were able to bring in all the fruit before the rain. Our 2021 vintage is highly concentrated, and though a lighter yield year, 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 off the lees. It was inoculated with a Chardonnay specific yeast and allowed to ferment cool over 30 days. 100% of this wine was fermented in barrel to add rich mouthfeel and complexity. We inoculated both barrels for malolactic fermentation to help contribute to the creamy mouthfeel. Both barrels were hand-stirred throughout malolactic fermentation, further adding to the roundness. This Chardonnay was aged in 100% new French oak for 10 months.

## **TECHNICAL NOTES**

Appellation: Horse Heaven Hills  
Blend: 100% Chardonnay  
Alcohol: 14.2%  
T.A: 0.42 g/100 ml  
pH: 4.01  
Date Bottled: September 15, 2022  
Cases Produced: 30