

Reserve Cavale

LABEL: MERCER RESERVE

AVA: HORSE HEAVEN HILLS

VIN: 2019



WINEMAKER'S NOTES

Aromas of cherry and strawberry are enlivened with notes of biscuit, caramel & baking spices. The round structure and velvety tannins make this wine enjoyable on its own or paired with food.

VINEYARD SOURCING

The fruit for this wine is grown at our acclaimed Estate vineyards in the Horse Heaven Hills. The fruit is exposed to dappled sunlight, allowing for uniform ripening and flavor development. Well balanced crop levels have allowed us to create wines with great depth and concentration. Our vineyards include Dead Canyon, Cavale, Milt's Spice Cabinet East and Zephyr Ridge.

GROWING SEASON

2019 was a cooler vintage which allowed for even ripening and flavor development. 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 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 open top fermenters with a combination of pumpovers, rack & returns (délestage), and punchdowns to control extraction and flavors. After fermentation, the wine was racked to 26% new French oak barrels for malolactic fermentation. The wine was barrel aged for 20 months.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 50% Merlot, 35% Cabernet Sauvignon, 10% Malbec, 5% Petit Verdot

Alcohol: 14.5%

T.A: 0.51 g/100mL

pH: 3.78

ACCLAIM, VINTAGE 2019:
94 pts & Gold - International Women's Wine Comp

ACCLAIM, VINTAGE 2017:
Gold - Savor Northwest

ACCLAIM, VINTAGE 2018:
Gold - San Francisco Chronicle
91 pts - James Suckling