

Syrah

LABEL: MERCER RESERVE

AVA: HORSE HEAVEN HILLS

VIN: 2019



WINEMAKER'S NOTES

Opening with aromas of berry and caramel, this wine is lively on the palate with flavors of cherry, fig and strawberry which are lifted by subtle notes of black pepper, caramel and tobacco. The balanced acidity makes this wine ideal for food.

VINEYARD SOURCING

The grapes for this wine is grown at our acclaimed Spice Cabinet and Milt's vineyards in the Horse Heaven Hills. Our Spice Cabinet Vineyard sits on a southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

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

These grapes were sorted in the vineyard with the selective harvest on our Pellenc harvesters. 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 and returns (délestage), and punchdowns to control extraction and flavors. After fermentation, the wine was racked to 33% new French Oak for malolactic fermentation. The wine was barrel aged for 20 months.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 100% Syrah

Alcohol: 14.5%

T.A: 0.48 g/100 ml

pH: 3.83

ACCLAIM, VINTAGE 2019:

91 pts - James Suckling

ACCLAIM, VINTAGE 2017:

92 pts - Tasting Room Magazine

ACCLAIM, VINTAGE 2015:

92 pts - James Suckling
