

MERCER BROS.

SAUVIGNON BLANC

AVA: HORSE HEAVEN HILLS

VINTAGE: 2023



Our great-grandfather, Willis Mercer, settled in Washington in 1886. Over fifty years ago the Mercer family planted the first wine grapes in the Horse Heaven Hills. We strive to maintain Willis Mercer's independent spirit in our wines - tended by us, made by us.

Will Mercer & Rob Mercer

WILL & ROB'S NOTES:

This wine is bursting with aromas of tropical fruit. The tropical fruits are mirrored in the palate and enhanced with flavors of melon, honey and an herbaceous undertone.

ESTATE VINEYARDS:

The fruit for this wine came from our Estate vineyards: Princeton, Culloden, and Spice Cabinet in the Horse Heaven Hills.

GROWING SEASON:

The 2023 harvest was more normal compared to the past few years. We had a late start to spring and bud break, and had no extreme summer heat events. This led to an early harvest for white grapes which started the day after Labor Day.

WINEMAKING:

The Sauvignon Blanc was machine harvested separately in the early morning hours to allow the fruit to arrive at the winery cool. Once at the winery, the juice was gently pressed away from the skins. The freshly pressed juice was allowed to cold settle for 48 hours and then clean racked off the solids. It was then introduced with an enzyme to release thiol aromatics. Fermentation was initiated with X5 which is known to enhance expression in Sauvignon Blanc. It was fermented at a cool temperature to lock in freshness and bright aromas. This wine is 100% fermented in stainless steel with no malolactic fermentation, resulting in a clean, crisp, and refreshing wine.

TECHNICAL NOTES:

APPELLATION: Horse Heaven Hills

BLEND: 100% Sauvignon Blanc

ALCOHOL: 13.5%

T.A: 0.54 g/100 ml

PH: 3.29

UPC: 8-9801200272-9

Bottled: 3/12/2024

Cases Produced: 323

ACCLAIM, VINTAGE 2023:

90pts & Gold - Pacific Rim Wine Competition



WASHINGTON STATE

WINERY OF
THE YEAR 2023