

Red Blend

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2022



WINEMAKER'S NOTES

This blend offers captivating flavors of ripe black cherry and juicy blueberry. The plush fruit profile is enriched with layers of Bing cherry, giving the wine an elegant depth and vibrancy. Essence of roasted coffee and milk chocolate create a luxurious mouthfeel. A touch of spice emerges on the finish, adding complexity and warmth to the structure.

VINEYARD SOURCING

The fruit for this wine is grown at our Milt's, Eagle & Plow, and Spice East 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.

GROWING SEASON

The 2022 vintage started out cool and wet. A mid-April blizzard caused bud break to be behind by two to three weeks. The delayed timeline carried all the way through harvest. Warmer than normal temperatures in September and October and the lack of end of harvest frost allowed for longer hang time and flavor development during the hot, but brief harvest.

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. At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. This blend was aged for 16 months in 10% New French and American Oak.

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 37% Syrah, 30% Merlot, 20% Malbec,

11% Cabernet Sauvignon, 2% Grenache

Alcohol: 14.5%

T.A: 0.58 g/100 ml

pH: 3.76

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