



# EAGLE & PLOW

MERCER ESTATES

BLOCK 93

## CABERNET SAUVIGNON

HORSE HEAVEN HILLS | 2021

On a sunny September day in 2001, two airplanes departed Boston's Logan Airport, and America changed. The Country lost much of its' innocence, and many Americans lost much more.

Mercer Wine Estates' Vineyard Manager, John Derrick, lost his best friend, Richard Guadagno, who went down in a Pennsylvania field on Flight 93. Rob Mercer, Owner of Mercer Estates, served as a Captain in the US Marine Corps in the 1990's, and re-appointed after the bombings of 9-11 to serve in Iraq from 2007 through 2008.

When he returned from service, Rob looked for another way to give back. He and John decided to plant a special vineyard, and to donate 100% of the proceeds from the wine it would produce to programs that benefit those who have served and suffered. Vineyard **BLOCK 93** is a one-acre block of 911 Cabernet Sauvignon vines planted on a south-facing slope on some of the best vineyard land in the country. This block is entirely devoted to charity. Our winemaker has given the utmost attention and artistry to creating a beautiful Cabernet worthy of this prized audience.

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*All proceeds Mercer Estates captures from the sale of this wine benefit everyday heroes through charities such as Children of Fallen Patriots, Friends of Flight 93, Semper Fi Fund, Folds of Honor, Operation New Uniform, and SEE 4 VETS.*

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### TASTING NOTES

This very special block of vines have slowly begun to mature, and the resulting wine is evidence of that. This wine is expressive and inviting with aromas of cherry, raspberry, cedar and sweet tobacco. The vibrant aromas are mirrored on the nose and combine with hints of strawberry with a faint spiciness of clove that adds complexity and evokes a sense of warmth and herbaceousness. This wine is balanced and elegant with a powerful grace that will ensure its aging potential for many years.

### WINEMAKING

Harvested on October 14, 2021, this was the tenth harvest for this block. These grapes were double sorted, first in the vineyard with the selective harvest on our Pellenc harvesters, then again at the winery on our sorting table. The fruit was not crushed in order to preserve as much whole-berry as possible. We fermented the wine in our oak upright tank with twice daily punch downs. After fermentation, the wine was racked to 2 new French oak barrels for malolactic fermentation. The wine was aged for 20 months.

### TECHNICAL NOTES

Varietal .....	100% Cabernet Sauvignon
AVA .....	Horse Heaven Hills
Alcohol.....	15.1%
T.A. .....	0.56g/100ml
pH .....	3.87
SRP .....	\$100/750ml and \$350/3L
Total Donated since 2014.....	\$280K in cash and bottle donations

