

Red Blend

LABEL: SUBSOIL

AVA: HORSE HEAVEN HILLS

VIN: 2023



WINEMAKER'S NOTES

Aromatic and herbal on the nose, with bright cherry subtle spice and earthy notes of mushroom and forest floor. The palate is juicy and layered, balancing vibrant red fruit with gentle spice and savory herbal hints, supported by light tannins. Silky and approachable, with a fresh fruit & earthy finish.

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.

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

Harvest Date: Mid-October, 2023

Primary Fermentation: Fermented in stainless steel tanks with twice daily pumpovers.

Aging: 21% American oak and 7% French oak for 18+ months, with the remainder in neutral barrels

Bottling Date: March 19, 2025

Drinkability: 2025-2029

Cases Bottled: 2,390

TECHNICAL NOTES

Appellation: Horse Heaven Hills

Blend: 79% Cabernet Sauvignon, 13% Merlot, 8% Malbec

Alcohol: 14.5%

T.A: 0.55 g/100 ml

pH: 3.866

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