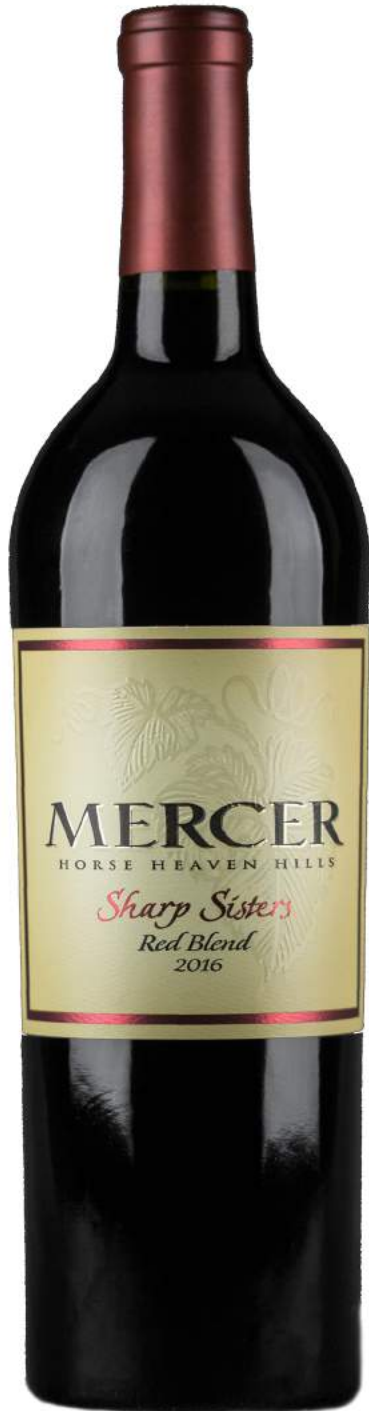




MERCER Red Blend

2016 | HORSE HEAVEN HILLS



Winemaker's Notes

This blend shows a beautiful nose of blackberry preserves and raspberry jam with notes of sage and sweet burnt sugar. The ripe fruit combined with sleek tannins create a wine that is broad and powerful yet elegant. The ripe flavors in the mouth lead into a soft, lingering finish with a touch of bright acidity that leaves you wanting more.

Vineyard Sourcing

The grapes for this wine come from our Estate Vineyards in the Horse Heaven Hills. The Syrah and Malbec comes from our Spice Cabinet Vineyard, Merlot from Dead Canyon Vineyard, and the Cabernet from our Big Teepee Vineyard.

Growing Season

The 2016 vintage started ahead of schedule and had everyone thinking it was going to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October. The cooler summer temps allowed for longer hang time into September and October. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity.

Winemaking

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. At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. After draining the wine and pressing the skins, the wine was racked to a blend of French and American oak barrels for malolactic fermentation. The wine was aged in barrel for 18 months before being blended together for bottling.

Technical Notes

Appellation	Horse Heaven Hills
Blend	42% Syrah, 37% Merlot, 11% Malbec, 10% Cabernet Sauvignon
Alcohol	14.1%
T.A.	0.43 g/100 ml
pH	3.82

