

Rosé

LABEL: MERCER ESTATES

AVA: HORSE HEAVEN HILLS

VIN: 2018



WINEMAKER'S NOTES

This wine begins with aromas of pomegranate, ruby red grapefruit, cranberry, & strawberry and makes way to a slight grassiness that finishes with white tea & chamomile. On the palate, enjoy flavors of strawberry, pomegranate & cranberry with a hint of cardamom. This wine finishes with bright acidity and a long, lingering lemon zest finish. Pair this wine with a summer salad, cranberry walnut spinach salad, smoked ham and scalloped potatoes or crab quiche.

VINEYARD SOURCING

The fruit for this wine came from our estate Spice Cabinet Vineyard located in the Horse Heaven Hills. Fruit grown in the Horse Heaven Hills tends to have ample fruit development, while maintaining bright acidity and elegant tannins.

GROWING SEASON

The 2018 vintage started out nice and warm, ideal for a typical Washington harvest. We did not experience any major hot or cold temperatures September through October which lead to slow and even ripening and amazing flavor development.

WINEMAKING

The Grenache was machine harvested to allow for early color extraction from the skins. Once at the winery, the grapes were sent directly to the press. We allowed the grapes to sit overnight to continue to extract color from the skins. After the 24 hour soak, we drained off all the free run juice before beginning to press the grapes. The light pink free run juice was combined with the darker juice that was pressed from the skins and allowed to cold settle for 2 days. The clean juice was racked away from the settled solids and inoculated with a yeast specifically selected for Rosé. The wine was fermented cool over a period of 25 days, allowing for great aroma development.

TECHNICAL NOTES

Appellation: Horse Heaven Hills
Blend: 100% Grenache