



Cabernet Sauvignon 2006

HORSE HEAVEN HILLS

THE STORY OF MERCER ESTATES

Mercer Estates is a family-owned Washington State winery devoted to producing premium wines through a partnership of the Mercer and Hogue families. Built upon a shared passion for the Columbia Valley and a winemaking heritage which bridges generations of excellence in Washington State agriculture and more than 25 years of grape growing and winemaking experience, Mercer Estates, located in Prosser, Washington, was founded in 2006. Winemaking responsibility for Mercer Estates lies in the hands of David Forsyth, one of the most acclaimed winemakers in the country. David grew up in eastern Washington and spent 23 years making wine for The Hogue Cellars with Mike Hogue before moving to Mercer Estates.

WINEMAKER'S NOTES

Aromas of cherry, chocolate and herbal notes are accented by a hint of vanillin and oak spice. In the supple, rich mouth, flavors of coffee, cherry and cassis linger on the palate. This Cabernet is well balanced with a good structure, soft tannins and a long finish.

VINEYARD SOURCING

Cabernet Sauvignon is a late ripening variety and, when grown in a warm site such as the Andrews Vineyard in the Horse Heaven Hills, develops to full maturity. The Merlot was sourced from the Desert Wind Vineyard on the Wahluke Slope. Both vineyards and appellations are known for producing red grapes of great concentration and finesse.

GROWING SEASON

2006 started with a mild spring followed by a long warm growing season. The fruit was ripened to full maturity retaining excellent acid levels to create well balanced, complex wine.

WINEMAKING

The grapes were harvested at three different times over the course of three weeks in October to allow for small lot winemaking and additional complexity by harvesting at three different grape maturity levels. The grapes were crushed, inoculated and punched down daily. After extracting the beautiful red and purple colors and the ripe tannins – the hallmark of grapes from the Horse Heaven Hills - the wines were pressed off and placed in French and American oak barrels. Here they finished the malo-lactic fermentation allowing for good integration of oak into the wine at this critical early age. Continued ageing in barrel for 14 month allowed for further softening of the tannins, increased mouthfeel and complexity.



TECHNICAL NOTES

Appellation Blend	Horse Heaven Hills 95% Cabernet Sauvignon, 5% Merlot
Alcohol	14.5%
T.A.	0.67 g/100 ml
pH	3.86