



Chardonnay 2009

COLUMBIA VALLEY

WINEMAKER'S NOTES

A complex Chardonnay, the 2009 suggests poached pear, crème brûlée, toast and caramel over Bosc pear and pineapple. Fresh and full bodied on the palate, the crisp fruit core is layered with baked complexities and has a long balanced finish.

VITICULTURIST'S NOTES

Chardonnay grapes from our estate Sunnyside Vineyard, one of Mike Hogue's first plantings, supply half the grapes in the blend. Sunnyside Vineyard sits at 1,100 feet and is our most Western vineyard up the long Yakima Valley. Its sandy loam soil and south facing slope has produced reserve Chardonnay on a perennial basis. The remainder of the blend comes from growers that the family has worked with for decades.

GROWING SEASON

The 2009 growing season was warm but without the heat spikes that we can get in July and August. It continued warm through early September which gave us an early start to harvest. Small balanced yields allowed the fruit to ripen perfectly and subsequent harvesting during the first two weeks of September.

WINEMAKING

The Chardonnay juice was inoculated with CY3079 yeast. The majority of the Chardonnay, 87%, was fermented and aged in French Oak barrels and the balance went directly into stainless steel drums. A small amount of malolactic fermentation (13%) was allowed to bring complexity to the blend. After fermentation, the settled yeast lees were carefully stirred multiple times to release the bound flavor compounds back into the wine. After nine months in barrel, the oaked lots and the stainless lots were united and bottled.

MERCER ESTATES

Mercer Estates is dedicated to producing distinctive wines through equal passions for grape growing and winemaking. With over 100 years of agricultural history in Horse Heaven Hills, Yakima Valley and Columbia Valley; we employ award winning, sustainable farming practices that ensure our wines express the true character of our vineyards. Get to know our winemaking families at www.mercerwine.com.

"Two spirited wine growing families that embody the flavor and soul of their lands".

TECHNICAL NOTES

Appellation Columbia Valley
Blend 100% Chardonnay
Alcohol 13.9%
T.A. 0.66 g/100 mL
pH 3.49

