



Chardonnay 2010

COLUMBIA VALLEY

WINEMAKER'S NOTES

The 2010 Chardonnay exemplifies balance; of acidity, mouth-feel, delicacy, alcohol, fruit and complexity. Aromas of pear and melon mix with lemon cream, yeast and oak spice. In the mouth, fresh fruit and acidity introduce a wine with backbone, good weight, chalky minerality and fruit purity that will match well with most foods and age nicely.

VITICULTURIST'S NOTES

The grapes for this Chardonnay come from three vineyards located throughout Eastern Washington, including Mike Hogue's Sunnyside Vineyard which supplies 18% of the grapes. This is a cool, late ripening site located in the Yakima Valley, which contributes acidity and bright tropical fruit to the blend. The Sagemoor and Fries Vineyards respectively are from warmer Columbia Valley and Wahluke Slope appellations and supply 52% and 30% of the blend. The warmer sites bring the riper pear and melon fruit aromas and flavors along with the mouth-filling richness.

GROWING SEASON

The 2010 vintage was cooler and wetter than normal and required extra work in the vineyards to produce the flavors and aromas we are looking for. We employed methods such as leaf thinning and green harvesting to encourage airflow and direct sunlight on the bunches, which discourage the mold *Botrytis cinerea*, and create favorable conditions for ripening. Our hard work paid off and allowed for long hang time and slow, steady development of varietal character.

WINEMAKING

We harvested Chardonnay two weeks later than normal in 2010. This additional time allowed the fruit to develop more flavors while achieving moderate sugar levels and avoiding overly high alcohol. The grapes were delivered to the winery where they were gently pressed. Half of the juice was fermented in French oak barrels and the balance in stainless steel, producing a well-integrated and balanced wine. The barrel portion was aged for 7 months with lees stirring. No malolactic fermentation was employed in order to retain the bright Chardonnay fruit character and crisp acidity.

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 3.57

