

DEAD CANYON RANCH

2008 Cabernet Sauvignon Horse Heaven Hills

Mercer Estates is a family-owned Washington State winery devoted to producing premium wines through a partnership of the Mercer and Hogue families. Founded in 2006, Mercer Estates was built upon a passion for the Columbia Valley a winemaking heritage which bridges generations of excellence in Washington State. 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.



Winemakers Notes

Ripe dense berry with chocolate dipped cherry and loaded with spice. Rich full bodied mouth with firm but ripe tannins make this an excellent accompaniment to a rib-eye steak.

Vineyard Sourcing

Fruit was sourced from Mercer Estates Dead Canyon Vineyard in the Horse Heaven Hills Appellation. The Lacustrine soils, formed from the Great Missoula Floods, which scavenged soil and minerals from the Cabinet and Selkirk Mountains, creates an ideal base for the development of vineyards with dark, rich and intense fruit. Add the heat and dry conditions of the Horse Heaven Hills; water from the pristine Columbia River; and you create fruit from one of the world's premier Cabernet growing regions.

Growing Season

The 2008 growing season was one of temperature extremes. The early season started off very cool and then moved to above normal temperatures in late May and June. July and early August were typical without any heat spikes. Late August and September saw the return of very cool temperatures allowing for slow ripening with good flavor development and acid retention.

Winemaking

Technical Notes

Appellation	Horse Heaven Hills
Blend	94% Cabernet Sauvignon 6% Syrah
Alcohol	14.5%
T.A.	0.51 g/100 ml
pH	3.96