

2008 Malbec

H O R S E H E A V E N H I L L S



WINEMAKER'S NOTES

This wine has aromas of raspberry, blueberry, cocoa and caramel. It is followed by flavors of currant and raspberry, mixed with complex flavors of forest floor, coming together in a supple rich finish. It has a deep rich red color and good acidity producing a powerful red wine with bright fruit and an excellent match to food.

VINEYARD SOURCING

This is the first crop of Malbec from our Spice Cabinet Vineyard which is on a steep south facing East slope overlooking the Columbia River located in the Horse Heaven Hills appellation. Malbec, once popular in Bordeaux, is now widely planted in Argentina and a promising variety for Washington State.

GROWING SEASON

The 2008 growing season was warm, allowing excellent flavor development. However, patience was required to let the tannins and color fully develop and ripen before harvesting the Malbec grapes.

WINEMAKING

Only three-quarters of a ton were hand-harvested from these three year old vines. The grapes were destemmed into a small bins, inoculated with D21 yeast and punched down three times daily. Once the color, flavors and tannin were properly extracted the wine was pressed off and aged in two American Oak barrels for twenty months. Only 32 cases of this wine were produced.

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	Horse Heaven Hills
Blend	100% Malbec
Alcohol	14.9%
T.A.	0.60 g/100 mL
pH	3.77
Cases.....	32

