

2008 Petit Verdot

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



WINEMAKER'S NOTES

Aromas of mixed fresh berry, lilac and sage nicely lead into a rich supple front and mid palate, finishing with smooth silky tannins. This exotic mix of fruit, herbs and floral is unique to Petit Verdot.

VINEYARD SOURCING

This Petit Verdot is the second crop from the Mercer Family's Spice Cabinet Vineyard, which sits on a steep south East slope overlooking the Columbia River in the Horse Heaven Hills appellation. This late ripening, thick-skinned varietal is used in Bordeaux to add color and structure to the blends but is difficult to ripen in all but the warmest vintages. Petit Verdot does quite well in the warmer and dryer Horse Heaven Hills Washington climate.

GROWING SEASON

These Petit Verdot grapes were some of the last grapes to be harvested and brought into the winery. This long hang time developed a complex tannin structure and excellent color.

WINEMAKING

This wine was fermented in small bins and punched down by hand. Once the flavor, color and tannins were extracted from the skins, the wine was pressed off and placed in a mix of new and old French Oak barrels where the wine was aged for another 20 months prior to bottling. Only 213 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% Petit Verdot
Alcohol	14.9%
T.A.	0.57 g/100 mL
pH	3.83
Cases.....	213

