



Pinot Gris 2010

COLUMBIA VALLEY

WINEMAKER'S NOTES

A nose full of ripe honeydew melon and pear continues on the palate complimented by racy green apple and nice minerality. A slight herbal note, reminiscent of fresh mown hay, adds complexity to the flavor profile. The mouth is broad and filling with good acidity and a refreshing finish; pairs well with seafood, especially mussels or clams.

VITICULTURIST'S NOTES

Much of the fruit, 77%, comes from Mike Hogue's Brooks Vineyard located five miles north of the winery. Located in the cool Yakima Valley, it produces grapes with ripe melon, grapefruit and pear flavors having mouth-watering acidity and minerality. The balance is from the Wallula vineyard overlooking the Columbia River in the Columbia Valley appellation. This is a cool, late ripening site producing lean refreshing Pinot Gris.

GROWING SEASON

The 2010 vintage was cooler and wetter than normal, requiring extra work in the vineyards to produce the ripe flavors and aromas we're looking for. We employed methods such as leaf thinning and green harvesting to encourage airflow and direct sunlight on the grape clusters, discouraging Botrytis mold and creating favorable conditions for ripening. Our hard work paid off and allowed for long hang time and slow, steady development of varietal character.

WINEMAKING

The fruit is harvested just as it turns ripe which maintains the varietal character of peach and melon, racy acidity and a hint of herb that makes Pinot Gris exotic and unique. The fruit is put directly to press where it is gently squeezed away from the red tinged skins of the variety, so as not to pick up too much color or bitterness. The juice is then cool fermented in stainless steel tanks with CY3079 yeast for several weeks. The fermentation is stopped just before dry by chilling the tank to leave a hint of natural grape sugar and balance the acid structure.

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% Pinot Gris
Alcohol 12.9%
T.A. 0.63 g/100 mL
pH 3.09
RS.....0.61%

