



Riesling 2009
YAKIMA VALLEY

WINEMAKER'S NOTES

Brimming with fresh fruit, the 2009 Riesling displays fresh apricot, peach and tangerine supported by lanolin and lime. Peach and apricot aromas are complimented by tea leaf on the palate with lively acidity and minerality. The finish is long, off-dry and deftly balanced of acid and sugar.

VITICULTURIST'S NOTES

We look to two of our estate vineyards, Spring Creek Vineyard and the Brooks Vineyard, to produce our Yakima Valley Riesling. Both vineyards are planted with the Geisenheim 239 Riesling Clone. These sites were chosen for their ability to produce nice acidity and deep varietal Riesling flavors. Crop loads of about 15 pounds per plant are targeted and were achieved in 2009.

GROWING SEASON

The 2009 growing season was warm but without the heat spikes that we can get in July and August. It continued warm through early September and gave us an early start to harvest, yet Riesling hung in our vineyards well into October, developing its character slowly in the cool fall temperatures.

WINEMAKING

Riesling arrives at the winery on cold, late-fall mornings that help preserve every essence of the grape from the moment it leaves the vine to the time it is pressed into the stainless steel fermenting tank. Cold climate affect on the fruit is a common thread of all premium Riesling producing regions producing wines with ripe stone fruit, citrus, minerality and acidity. Borrowing from our German friends, we minimize phenol extraction during receiving and pressing of the grapes, and inoculate with Steinberger yeast. A long, controlled fermentation captures the peach, apricot and tangerine aromas and flavors that make Washington Riesling unique. The wine was bottled with a screwcap to help preserve these fresh fruit flavors.

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	Yakima Valley
Blend	100% Riesling
Alcohol	12.6%
T.A.	0.65 g/100 mL
pH	3.15
Residual Sugar	1.32%

