

# 2008 Sangiovese

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



## WINEMAKER'S NOTES

Sangiovese is widely planted in Italy especially Tuscany where it is used in Chianti, Brunello di Montalcino and Super-Tuscan blends. It has moderate color and higher acidity and ages very well to produce a complex wine that matches well with dishes such as chicken parmesan or a quattro formaggi pizza.

## VINEYARD SOURCING

This wine is made from Sangiovese grapes from our Spice Cabinet Vineyard, located in the Horse Heaven Hills, overlooking the Columbia River. A small Southeast facing bowl, this vineyard captures the early morning sun and escapes the brunt of the hot late afternoon sun.

## GROWING SEASON

The 2008 growing season was warm, ripening the grapes early. However the winemaker had to be patient to wait for good flavor and tannin development prior to harvest.

## WINEMAKING

The wine was fermented in small bins and hand punched three times daily. After pressing off the wine was aged in a neutral French oak barrel for twenty months to develop but not mask the grape's natural flavors of cherry and earth with oak. Bottle aging of this wine will continue to increase its complexity and interest. Only one barrel was made.

## 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](http://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% Sangiovese
Alcohol .....	14.9%
T.A. ....	0.58 g/100 mL
pH .....	3.77
Cases.....	25

