

2008 Syrah

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



WINEMAKER'S NOTES

The spice and gaminess of this Syrah is nicely balanced by flavors of black cherry, boysenberry and cassis. This wine has firm ripe tannins but has a smooth supple finish. Match with full flavored dishes such as lamb or duck with black risotto.

VINEYARD SOURCING

The McKinley Springs vineyard, located in the warmer Horse Heaven Hills Appellation, supplies the fruit for this vineyard designated Syrah. This well established vineyard is known for producing Syrah with concentration and well structured tannins.

GROWING SEASON

The 2008 growing season was warm and harvest came early and fast. We kept an eye on the Syrah, as the variety has a propensity to shrivel. Waiting for optimal maturity is essential to providing a flavorful Syrah.

WINEMAKING

The Syrah grapes were fermented in small bins and punched down three times a day by hand. The wine was pressed off and transferred to new American oak barrels to complete fermentation. It was then aged for 20 months prior to bottling. Only 130 cases 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% Syrah
Alcohol	15.1%
T.A.	0.49 g/100 mL
pH	3.98
Cases	130

