



MERCER
Rosé

2017 | HORSE HEAVEN HILLS



Winemaker's Notes

This delicate light pink rosé begins with aromas of fresh strawberries, pomegranate and cranberry. The fruit is lifted with hints of mint and white tea. The wine is sleek with bright, lively acidity. The bright, crisp, refreshing acidity brings balance and structure. This rosé would be the perfect accompaniment to everything from a casual lunch, to a refined dinner, to a holiday celebration.

Vineyard Sourcing

100% of the fruit for this wine came from Grenache from our estate Spice Cabinet Vineyard located in the Horse Heaven Hills. This vineyard sits on a southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

Growing Season

The 2017 vintage started in early September, which is what we typically expect. The past 4-5 years have brought grapes in as early as the middle of August. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity. Some cold events in mid-October put the pressure on to get fruit off the vines. Despite the cool spell, our fruit had plenty of time to ripen, developing intense flavors and dusty tannins.

Winemaking

The Grenache was machine harvested to allow for early color extraction from the skins. Once at the winery, the grapes were sent directly to the press. We allowed the grapes to sit overnight to continue to extract color from the skins. After the 24 hour soak, we drained off all the free run juice before beginning to press the grapes. The light pink free run juice was combined with the darker juice that was pressed from the skins and allowed to cold settle for 2 days. The clean juice was racked away from the settled solids and inoculated with a yeast specifically selected for Rosé. The wine was fermented cool over a period of 25 days, allowing for great aroma development.

Technical Notes

| | |
|-------------------|--------------------|
| Appellation | Horse Heaven Hills |
| Blend | 100% Grenache |
| Alcohol | 12.5% |
| T.A. | 0.68 g/100 ml |
| pH | 3.42 |

