



BLOCK 93

CABERNET SAUVIGNON

HORSE HEAVEN HILLS | 2014

On a sunny September day in 2001, two airplanes departed Boston's Logan Airport, and America changed. The Country lost much of its' innocence, and many Americans lost much more.

Mercer Wine Estates' Vineyard Manager, John Derrick, lost his best friend, Richard Guadagno, who went down in a Pennsylvania field on Flight 93. Rob Mercer, Owner of Mercer Estates, served as a Captain in the US Marine Corps in the 1990's, and re-appointed after the bombings of 9-11 to serve in Iraq from 2007 through 2008.

When he returned from service, Rob looked for another way to give back. He and John decided to plant a special vineyard, and to donate 100% of the proceeds from the wine it would produce to programs that benefit those who have served and suffered. Vineyard **BLOCK 93** is a one-acre block of premium, Washington wine grapes on some of the best vineyard land in the US. It is entirely devoted to charity. 911 vines were planted on a south facing slope in the Horse Heaven Hills appellation. Our winemaker has given the utmost attention and artistry to creating a beautiful Cabernet worthy of this prized audience.

All proceeds Mercer Estates captures from the sale of this wine benefit everyday heroes through charities such as Children of Fallen Patriots, Friends of Flight 93, Semper Fi Fund.

TASTING NOTES

This very special block of vines have slowly begun to mature, and the resulting wine is evidence of that. Intoxicating aromas of caramel, coffee and blackberry combine with hints of tea tree and eucalyptus. On the palate, the wine is mouth filling with powdery tannins. A veil of smoky char brings warmth to the wine. This wine is balanced and elegant with a powerful grace that will ensure its aging potential for many years.

WINEMAKING NOTES

The fruit was harvested on November 1, 2014. 2014 was the third harvest for this block and yielded 2.41 tons of fruit. These grapes were double sorted, first in the vineyard with the selective harvest on our Pellenc harvesters, then again at the winery on our sorting table. The fruit was not crushed in order to preserve as much whole-berry as possible. We fermented the wine in our oak upright tank with twice daily punch downs. After fermentation, the wine was racked to four new French oak and three older French oak barrels for malolactic fermentation. The wine was aged in those sevenbarrels for 18 months before being blended together.

TECHNICAL NOTES

Varietal	100% Cabernet Sauvignon
AVA	Horse Heaven Hills
Alcohol.....	14.5%
T.A.	0.57g/100ml
pH	3.90
SRP	\$100/750ml and \$350/3L
Total Donated since 2014.....	\$35,501.00 in cash and bottle donations.

