

2014 CHARDONNAY

COLUMBIA VALLEY



30A WINE BY MERCER ESTATES celebrates the happy beach life enjoyed along Florida's Scenic Highway 30-A. For more than a century, the Mercer family has been a proud steward of the same land in Horse Heaven Hills AVA of Washington State. The region's long, hot days and cool nights produce world-class fruit for their delicious family-crafted wines. 30A Wine is bold and lush, yet balanced with delicate aromas and fruit complexity



WINEMAKER'S NOTES

Aromas of pineapple and juicy pear are enveloped in sweet vanilla. The bountiful fruit continues in the palate with flavors of apples and pears. The lush fruit is balanced by clean bright acidity that leads into a long, lingering finish with a touch of creamsicle.

GROWING SEASON

A hotter than normal growing season produced an abundance of ripe fruit characters. A warm, dry September allowed for longer hang time of the grapes. The cool nights allowed the Chardonnay vines to hold on to the natural acidity resulting in ripe fruit with bright acidity.

WINEMAKING

The grapes were harvested in the very early hours of the morning so they would arrive to the winery cool. Once at the winery, the grapes went directly to the press where the juice was gently pressed away from the skins. The juice was allowed to cold settle for two days before racking. The juice was inoculated with a Chardonnay specific yeast and allowed to ferment cool over 30 days. Approximately 52% of the wine was fermented in barrel to add rich mouth feel and complexity. We inoculated some of the barrels for malolactic fermentation to help contribute to the creamy mouth feel while preserving the bright natural acidity. All of the barrels were hand stirred throughout malolactic fermentation, further adding to the roundness in the mouth feel.

TECHNICAL NOTES

Appellation	Columbia Valley
Alcohol.....	13.9%
T.A.....	0.60 g/100 ml
pH.....	3.53