



MERCER
Viognier

2017 | HORSE HEAVEN HILLS



Winemaker's Notes

Fermenting 30% of this wine in an Italian clay amphorae allowed for the great aromatics that are inherent in Viognier to be expressed, while adding great body and roundness to the mouth feel. Aromas of orange blossom, white peach, and lemon zest are balanced with ripe fresh pear. On the palate, the wine is round and creamy with clean, bright acidity. The combination of rich mouth feel with bright acidity on the finish makes this wine difficult to set down.

Vineyard Sourcing

100% of the fruit for this wine came from our estate Culloden Vineyard located in the Horse Heaven Hills. Fruit grown in the Horse Heaven Hills tends to have ample fruit development, while maintaining bright acidity and elegant tannins.

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 definitely 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 Viognier was harvested in the early morning hours to allow the fruit to arrive at the winery cool. Once at the winery, the juice was gently pressed away from the grape skins. The freshly pressed juice was allowed to cold settle for 48 hours and then clean racked off the solids. The juice fermented at cool temperatures for 4 weeks. A portion of this wine was fermented in a clay amphorae and the rest in a stainless steel tank. The clay amphorae adds to the round creamy mouthfeel while preserving the great aromatics of the varietal. The combination the stainless steel and amphorae with no ML fermentation, results in a clean, crisp, fresh Viognier.

Technical Notes

Appellation	Horse Heaven Hills
Blend	100% Viognier
Alcohol	13.1%
T.A.	0.53 g/100 ml
pH	3.38

