

Rosé

LABEL: MERCER ESTATES

AVA: HORSE HEAVEN HILLS

VIN: 2020



WINEMAKER'S NOTES

Aromas of fresh strawberries, cranberries, and honeydew melon. The fruit is lifted with hints of floral and white tea notes. The wine is sleek with bright, lively acidity. The bright, crisp, refreshing acidity brings balance and structure to this delicate light pink Rosé.

VINEYARD SOURCING

100% of the fruit for this wine came 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 2020 vintage started out cooler than normal, but temperatures quickly warmed up in August. Along with the lower crop yields, the grapes were able to develop concentrated and vibrant flavors which allowed for even ripening which lent to great acidity and fresh fruit aromas. The consistent temperate conditions allowed for an elegant style of grape maturation.

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: 0.4 g/100mL

pH: 3.23