

Chardonnay

LABEL: MERCER RESERVE

AVA: HORSE HEAVEN HILLS

VIN: 2022



WINEMAKER'S NOTES

This Chardonnay opens with notes of pear and golden delicious apple and is surrounded by notes of mango, pineapple and toasted marshmallow. A core of acidity keeps the wine fresh on the palate to help balance its rich and creamy mid-palate.

VINEYARD SOURCING

The fruit for this wine is grown at our estate Eagle and Plow Vineyard located in the heart of the Horse Heaven Hills.

GROWING SEASON

The 2022 vintage started out cool and wet and transitioned into a hot, but brief summer with a warmer than normal late September and October. A mid-April blizzard in combination with a late start to high summer temperatures caused bud break to be behind by two or three weeks and carry all the way through harvest. The lack of end of harvest frost allowed for longer hangtime and a condensed harvested into early November.

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. 100% of this blend was fermented in barrel to add rich mouthfeel and complexity. We inoculated a portion of the barrels for malolactic fermentation to help contribute to the creamy mouthfeel while preserving the bright, natural acidity. All the barrels were hand stirred throughout malolactic fermentation further adding to the roundness in the mouthfeel. This Chardonnay has 29% new French and American oak impact.

TECHNICAL NOTES

Appellation: Horse Heaven Hills
Blend: 98% Chardonnay, 2% Viognier
Alcohol: 14.2%
T.A: 0.42 g/100mL
pH: 3.79