

# Viognier

LABEL: MERCER ESTATES

AVA: HORSE HEAVEN HILLS

VIN: 2018



## 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. In 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 2018 vintage started out nice and warm, ideal for a typical Washington harvest. We did not experience any major hot or cold temperatures September through October which lead to slow and even ripening and amazing flavor development.

## WINEMAKING

The Viognier was machine 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: 13.9%  
T.A: 0.63 g/100 ml  
pH: 3.14