

MERCY

2012 Pinot Noir Cedar Lane Vineyard Arroyo Seco

VINEYARD NOTES

Found at the base of the Santa Lucia Mountains, up against the 50-foot palisade that defines the “Riverbed” terrain from the benchland, this 60-acre vineyard featuring meager surface soil over dense hardpan subsoil. The vines on this windy property are naturally low-yielding and consist of multiple varietals, including seven clones of Pinot Noir.

WINEMAKING NOTES

The Pinot Noir was hand-harvested on October 10, 2012. At the winery, the fruit was gently crushed and de-stemmed with the *must* racked to macro-bins. Cold-soaked for two days the juice was inoculated with RC212 (Burgundy yeast isolate) and spent 2 weeks extracting color and flavors from the skins. The wine was pressed shortly after dryness and racked to French oak barrels. Aged for eleven month, the resulting wine was bottled on September 26, 2013.

TASTING NOTES

This wine epitomizes the elegance and broad character profile of Pinot Noir from Arroyo Seco AVA’s riverbed channel. Loaded with red-tone fruit characters, the bouquet fills with cranberry, cherry, raspberry cream and dusty plum. In its recesses aromas of pomegranate, sandalwood, baking spice, rose petal and earthy notes abound. On the palate, the flavors carry through with balanced achieved between the vibrant acidity and fleshy, yet firm textures.



TECHNICAL DATA

VINEYARD:	Cedar Lane Vineyard
COMPOSITION:	100% Pinot Noir 50% - Pommard Clone 4 50% - “Dijon” Clone 667
HARVEST:	October 10, 2012
OAK:	French Oak, 14% New Dargaud Jaegle, Mercurey & Taransaud
BOTTLED:	September 26, 2013
ACIDITY:	0.61
pH:	3.89
ALCOHOL:	14.1%
PRODUCTION:	156 cases (750 ml) 12 cases (1.5 ltr)
RETAIL PRICE:	\$38.00

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