

MERCY

2012 Pinot Noir Zabala Vineyard Arroyo Seco

VINEYARD NOTES

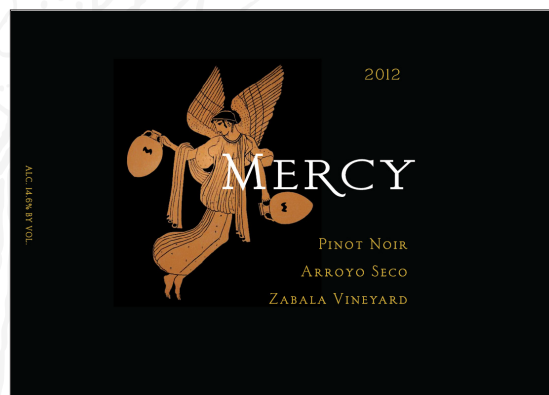
Dating back to the Spanish Land Grant, the Zabala family has been stewards of the same ranch for seven generations. The wind-blown property encompasses much of the Arroyo Seco "Riverbed" and is known for its rocky, gravelly surface soil-types. Vines were first planted in 1972 and the vineyard is home to many grape varieties, including various clones of Pinot Noir.

WINEMAKING NOTES

Hand-harvested in early October, three different clones were selected from the vineyard's *South Pointe* block, a rock-strewn locale adjacent to the region's seasonal creek. At the winery, fruit was gently crushed and de-stemmed, with the resulting must racked to macro-bins. Allowed to cold soak for two days the juice was inoculated with yeast strain RC212 (a yeast isolate from Burgundy). A 12-day fermentation and extraction period ensued with manual punch-downs employed to re-engage skin-to-juice contact. Once pressed the wine was transferred to French oak barrels where it spent eleven months before being bottled on September 26, 2013.

TASTING NOTES

A barrel selection of nine distinct barrels, this wine showcases the dense, juicy berry-nature of Pinot Noir grown on the Zabala ranch. Aromas of black berries and cherry mingle with notes baking spices, violets and earthy-mineral tones. Richly textured, firm tannins enhance the fruit flavors on the palate and melt away as part of the long finish.



TECHNICAL DATA

VINEYARD:	Zabala Vineyard
COMPOSITION:	100% Pinot Noir 15% - Pommard Clone 4 45% - "Dijon" Clone 115 40% - "Dijon" Clone 667
HARVEST:	October 9, 2012
OAK:	French Oak, 22% New Dargaud Jaegle, Francois Freres & Mercurey
BOTTLED:	September 26th, 2013
ACIDITY:	0.63
pH:	3.82
ALCOHOL:	14.6%
PRODUCTION:	219 cases (750 ml) 6 cases (1.5 ltr)
RETAIL PRICE:	\$38.00

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