

MERCY

2014 Chardonnay Riverbed Arroyo Seco

VINEYARD NOTES

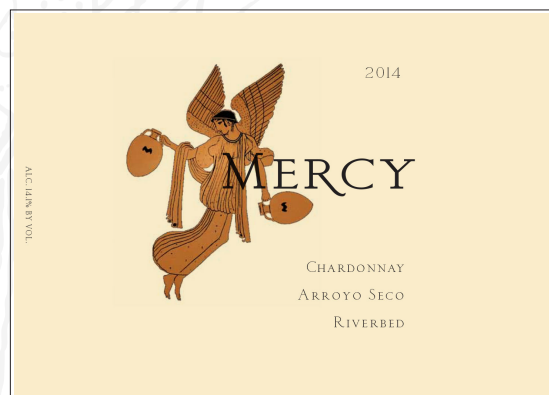
Sourced from contiguous vineyards, Zabala and Griva, found in the Arroyo Seco AVA's ancient, dried *Riverbed* terrain - a finite and limiting section of the appellation, inbetween two major benches and defined by a rocky, granite-cobblestone surface soil over hardpan subsoil. In concert with the rocky and meager nature of the soil, this locale is plagued by howling winds and fog throughout the growing season. Slow to ripen, the grapes develop complex flavors and retain elevated, natural levels of acidity. Sourcing from adjoining properties, the *Mercy Riverbed* bottling highlights a very small and compelling portion the Arroyo Seco appellation.

WINEMAKING NOTES

In 2014, the winery received 'Dijon' clone 76 chardonnay from Griva Vineyard in late September. Over two weeks later clone 4 from the Zabala Vineyard came in. Handling each lot same, each was whole-cluster pressed and racked to stainless steel tanks. Following cold stabilization, the juice was inoculated with *Prise de Mousse* (yeast isolate), racked to French oak barrels where it was fermented and aged for 10 months.

TASTING NOTES

Highlighting a specific, rocky and low-yielding portion of the Arroyo Seco AVA, this wine displays racy notes of Bearss lime, Nashi pear, lemon peel, honeysuckle, vanilla cream and mineral tones. The palate displays similar flavors with creamy textures, crisp and focused acidity and a long, lingering finish.



TECHNICAL DATA

VINEYARDS:	Zabala Vineyard (58%) Griva Vineyard (42%)
COMPOSITION:	100% Chardonnay Clones: 4 & 76
HARVEST:	Sept 23 & Oct 10, 2014
FERMENTATION:	100% Barrel Fermented 100% Malolactic
OAK:	French Oak, 12% New Francois Freres, Dargaud Jaegle & Seguin Moreau
BOTTLED:	July 30, 2015
ACIDITY:	0.66
pH:	3.52
ALCOHOL:	14.1%
PRODUCTION:	382 cases
RETAIL PRICE:	\$28.00

HAVE
MERCY

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