# MERCY

## 2014 Pinot Noir Riverbed Arroyo Seco

#### **VINEYARD NOTES**

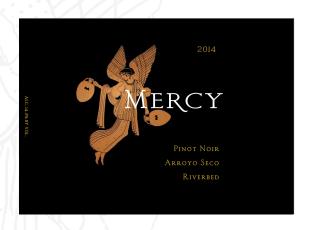
The composition of three contiguous vineyards, this wine show-cases the Arroyo Seco AVA's dried, *Riverbed* terrain - a finite and limiting section of the appellation, in between two major benches and defined by a rocky, granite-cobblestone surface soil over hardpan subsoil. In concert with the rocky and meager nature of the soil, the 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 different clones from each vineyard - Cedar Lane, Griva and Zabala - the Mercy *Riverbed* bottling highlights a very unique and special portion of the Arroyo Seco appellation.

#### WINEMAKING NOTES

Harvested by hand on separate dates, each vineyard lot was fermented individually. Each lot was gently de-stemmed with the resulting *must* racked to open-top bins. Following a two-day cold soak, the must was inoculated with RC212 (a yeast isolate from Burgundy) and the ensuing fermentation lasted 12 to 15 days. During this period each bin was punch-down three times per day. Once pressed the wine was transferred to French oak barrels and aged eleven months before being blended and bottled.

#### **TASTING NOTES**

Utilizing a broad array of clonal materials from each vineyard this wine typifies the enchanting nature of the *Riverbed* portion of this AVA. In the glass aromas wild berries, cherry cream and boysenberry mingle rhubarb, cinammon toast, voilets and mineral notes. Richly textured, the palate is firm with supple tannins and carries across juicy and dense berry flavors.



### TECHNICAL DATA

VINEYARDS:

Zabala Vyd (26%) Cedar Lane Vyd (33%)

**COMPOSITION:** 

Griva Vyd (41%) 100% Pinot Noir Clones: Pommard (4),

HARVEST:

OAK:

pH:

ALCOHOL:

PRODUCTION:

**RETAIL PRICE:** 

Martini (13), 115, 667, 777 & La Tache Sept 16, 23 & 29, 2014

Sept 16, 23 & 29, 2014 French Oak, 15% New,

Dargaud Jaegle, Sirugue, Francois Freres, Saury,

Mercurey & Taransaud BOTTLED: September 2, 2015 ACIDITY: 0.63

0.63 3.74 14.3% 685 cases

\$32.00

MERCY

2861 Coyote Road Pebble Beach, CA 93953



www.mercywines.com info@mercywines.com tel. (831) 233-6756