

# MERCY

2009 Chardonnay  
Griva Vineyard  
Arroyo Seco

## VINEYARD NOTES

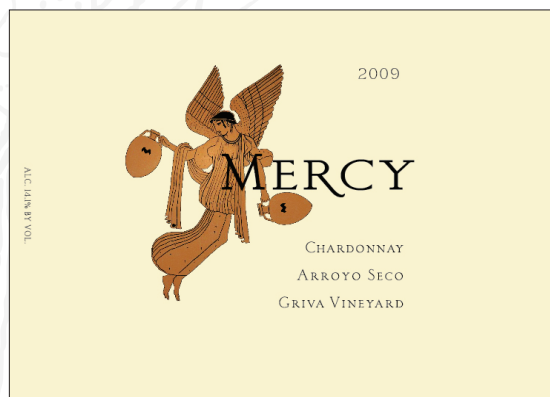
Found in the heart of the Arroyo Seco growing region, the Griva Vineyard is located in the midst of a dried riverbed. It is a place where sandy, well-drained surface soil meets hard pan subsoil just below the surface. Add to those low yielding conditions, the large river rocks that litter the surface as well as howling wind and foggy mornings and you have an ideal location for the cultivation of distinct Chardonnay grapes. Meticulously farmed by owner Michael Griva the vineyard is home to many different varietals, including the Robert Young clone of Chardonnay.

## WINEMAKING NOTES

Hand-harvested on the morning of October 20, 2009. At the winery, the fruit was whole-cluster pressed, and inoculated following two days of cold stabilization. Racked to French oak barrels (55% new), the wine was fermented and aged for ten months on its lees, which were stirred weekly. The wine finished malolactic fermentation and was bottled on August 6, 2010.

## TASTING NOTES

Showcasing the uniqueness of the vineyard, this wine's bouquet features tropical and citrus aromas in concert with honey, cream, hazelnut, floral and mineral aromas. Full bodied, the texture on the palate is viscous yet replete with bright acidity.



## TECHNICAL DATA

<b>VINEYARD:</b>	Griva Vineyard
<b>COMPOSITION:</b>	100% Chardonnay Robert Young clone
<b>HARVEST:</b>	October 20, 2009 23.4 degrees Brix
<b>FERMENTATION:</b>	100% Barrel Fermented 100% Malolactic
<b>OAK:</b>	French Oak, 55% New
<b>BOTTLED:</b>	August 6, 2010
<b>ACIDITY:</b>	0.63
<b>pH:</b>	3.68
<b>ALCOHOL:</b>	14.1%
<b>PRODUCTION:</b>	160 cases
<b>RETAIL PRICE:</b>	\$30.00
<b>RELEASE DATE:</b>	January 2011

HAVE  
MERCY

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