

# MERCY

## 2009 Pinot Noir Arroyo Seco

### VINEYARD NOTES

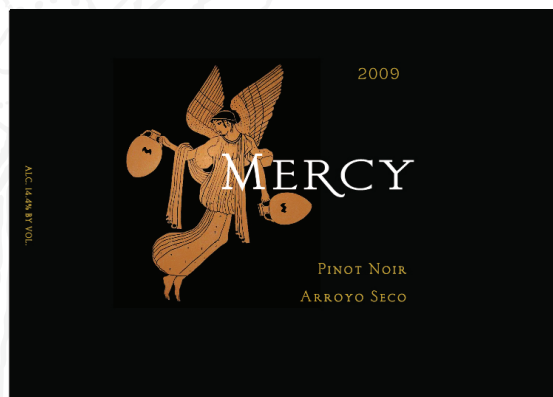
A blend of three beautiful vineyards, this wine is representative of the Arroyo Seco AVA. Each property is located on the dry river bottom and features an extremely rocky, shallow surface soil (topsoil at each site is classified as Arroyo Seco Gravelly Sandy Loam). Hard pan beneath limits the vines' ability to tap deeply for water, limiting yields and allowing more intense flavors. Racked by wind, the Zabala vineyard is the eldest and lies just north of the seasonal tributary. With relatively newer plantings the Griva Vineyard rests on a bench south of the river, in the heart of the AVA, while Cedar Lane Vineyard sits to the west in an alcove somewhat protected from wind.

### WINEMAKING NOTES

Hand-harvested on separate dates over a three week span, the fruit 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 (Burgundy yeast isolate) and the ensuing fermentation lasted 16 days. During this period each bin was punch-down by hand three times per day. Once pressed the wine was transferred to French oak barrels (Allier & Vosges origins). In total the various lots spent about ten months in barrel before being blended and bottled in August 2010.

### TASTING NOTES

Utilizing a broad array of clonal materials from three distinct vineyards this wine typifies the appellation. The bouquet notes aromas of wild blackberry, red cherry, vanilla-cola, earth and baking spices. Richly textured, the palate is firm with supple tannins and carries across juicy and dense berry flavors.



### TECHNICAL DATA

<b>VINEYARDS:</b>	Zabala Vyd (48%) Cedar Lane Vyd (40%) Griva Vyd (12%)
<b>COMPOSITION:</b>	100% Pinot Noir Clones: Pommard (4), Martini (13), 115, 667, 777 & La Tache
<b>HARVEST:</b>	Sept 11, 23 & 25 and Oct 1 & 6, 2009
<b>OAK:</b>	French Oak, 20% New Dargaud Jaegle & F. Freres
<b>BOTTLED:</b>	August 25, 2010
<b>ACIDITY:</b>	0.64
<b>pH:</b>	3.67
<b>ALCOHOL:</b>	14.4%
<b>PRODUCTION:</b>	1064 cases
<b>RETAIL PRICE:</b>	\$28.00

HAVE  
MERCY

2861 Coyote Road  
Pebble Beach, CA 93953



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