

MERCY

2009 Pinot Noir
Cedar Lane Vineyard
Arroyo Seco

VINEYARD NOTES

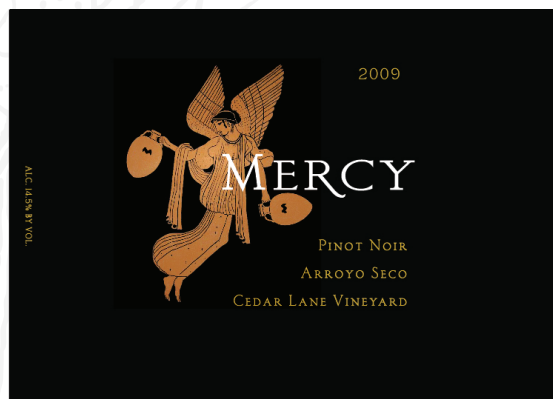
Located on Arroyo Seco Road, this 60-acre vineyard is owned by Mark Chesebro and farmed by Michael Griva. Found at the base of the Santa Lucia Mountains the sand and cobblestone soils are well draining, which help to diminish yields. The vineyard is planted to multiple varietals, including 7 different clones of Pinot Noir.

WINEMAKING NOTES

The Pinot Noir was hand-harvested on September 23, 2009. At the winery, the fruit was gently crushed and de-stemmed with the must racked to tank. Cold-soaked for two days the juice was inoculated and spent the 15 days extracting color and flavors from the skins. Following the extraction period the must was pressed and the wine racked to French oak barrels. Aged for over ten months the wine was bottled on August 25, 2010.

TASTING NOTES

This enchanting wine epitomizes the elegance and richness of Pinot Noir from Arroyo Seco AVA. Loaded with juicy berry fruit, the bouquet fills with raspberry and wild huckleberry. In its recesses aromas of pomegranate, rustic bread, cinnamon, roses and earthy characters abound. Dark in color, on the palate this wine shows a great red berry and cherry core along with firm acidity and supple tannins.



TECHNICAL DATA

VINEYARD:	Cedar Lane Vineyard
COMPOSITION:	100% Pinot Noir 60% - Pommard Clone 4 40% - "Dijon" Clone 667
HARVEST:	September 23, 2009
OAK:	French Oak, 30% New Dargaud & Jaegle (cooper)
BOTTLED:	August 25, 2010
ACIDITY:	0.59
pH:	3.61
ALCOHOL:	14.5%
PRODUCTION:	206 cases
RETAIL PRICE:	\$38.00
RELEASE DATE:	Summer 2012

HAVE
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