

# MERCY

## 2010 Pinot Noir Cedar Lane Vineyard Arroyo Seco

### VINEYARD NOTES

Found at the base of the Santa Lucia Mountains, up against the 50-foot palisade that defines the “Riverbed” terrain from the bench, this 60-acre vineyard is owned by Mark Chesebro and farmed by neighbor Michael Griva. Featuring meager surface-soil over dense hardpan subsoil, the vines on this windy property are naturally low-yielding. Planted to multiple varietals, the vineyard includes seven clones of Pinot Noir.

### WINEMAKING NOTES

The Pinot Noir was hand-harvested on October 4, 2010. 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 with RC212 (Burgundy yeast isolate) and spent 2 weeks extracting color and flavors from the skins in macro-bins. Following the extraction period the *must* was pressed and the wine racked to French oak barrels. Aged for almost a year the wine was bottled on October 1, 2011.

### TASTING NOTES

This wine epitomizes the elegance and richness of Pinot Noir from Arroyo Seco AVA. Loaded with juicy berry notes, the bouquet fills with raspberry cream and wild blackberry. In its recesses aromas of pomegranate, sandalwood, roses and earthy tones abound. On the palate this wine shows a red cherry and berry core along with vibrant acidity and rich tannins.



### TECHNICAL DATA

VINEYARD:	Cedar Lane Vineyard
COMPOSITION:	100% Pinot Noir 50% - Pommard Clone 4 50% - “Dijon” Clone 667
HARVEST:	October 4, 2010
OAK:	French Oak, 14% New Dargaud Jaegle, Mercurey & Taransaud
BOTTLED:	October 1, 2011
ACIDITY:	0.58
pH:	3.75
ALCOHOL:	14.0%
PRODUCTION:	168 cases
RETAIL PRICE:	\$38.00

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