

# MERCY

## 2012 Chardonnay Zabala Vineyard Arroyo Seco

### VINEYARD NOTES

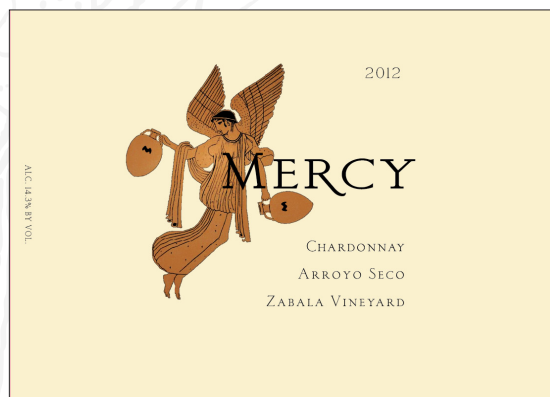
Dating back to the Spanish Land Grant, the Zabala family has been stewards of the same ranch for seven generations. The property encompasses much of the Arroyo Seco dry riverbed and is known for its windy exposure and rocky, meager soil. Vines were first planted in 1972 and the vineyard is home to many different varietals, including clone 4 of Chardonnay.

### WINEMAKING NOTES

A stellar growing season, the fruit from 2012 had an idyllic, even ripening period: permitting complex flavor development without compromising acidity. The Zabala chardonnay was picked by hand on October 19th. The grapes were pressed whole-cluster and, after 2 days of cold stabilization, the juice was inoculated (prix de mousse). Racked to French oak barrels, the wine was fermented and aged in six barrels (2 new) for 11 months, with their lees stirred every other week.

### TASTING NOTES

A compelling vineyard site, this bottling is highlighted by its balance and verve; as creamy, rich textures are met by a focused line of acidity. Borne from the meager soil of a dried riverbed the bouquet and palate flavors tell a similar story, as classic stone-fruit, apple and pear, aromas meld with honey-suckle, orange peel, spiced creme-brulee, toasted hazelnut and mineral notes in the recesses.



### TECHNICAL DATA

VINEYARD:	Zabala Vineyard
COMPOSITION:	100% Chardonnay Clone 4
HARVEST:	October 19, 2012 24.1 ° Brix (avg)
FERMENTATION:	100% Barrel Fermented 100% Malolactic
OAK:	French Oak, 33% New
COOPERAGE:	Francois Freres (new) & Seguin Moreau
BOTTLED:	September 26, 2013
ACIDITY:	0.69
pH:	3.56
ALCOHOL:	14.3%
PRODUCTION:	152 cases
RETAIL PRICE:	\$30.00

HAVE  
MERCY

2861 Coyote Road  
Pebble Beach, CA 93953



[www.mercywines.com](http://www.mercywines.com)  
[info@mercrywines.com](mailto:info@mercrywines.com)  
tel. (831) 233-6756