

MERCY

2012 Pinot Noir Griva Vineyard Arroyo Seco

VINEYARD NOTES

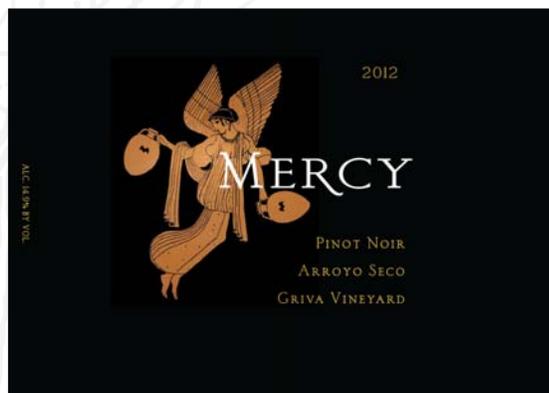
Found in the heart of the Arroyo Seco, the Griva Vineyard is found in the region's ancient riverbed channel and the property itself is bifurcated by the seasonal creek. The terrain is a place where sandy, well-drained surface soil meets hard pan subsoil just below the surface. Add to those low yielding conditions, the large granite and shale river rocks that litter the surface as well as howling wind and foggy mornings and one has an ideal location for the cultivation of distinct grapes.

WINEMAKING NOTES

The Pinot Noir was hand-harvested on the mornings of October 4th ("Dijon" clones 667 & 777) and 10th ("heritage" clones 4 & 13) of 2012. At the winery, the fruit was gently crushed and de-stemmed with the *must* racked to small macro-bins. Cold-soaked for two days the *must* was inoculated (Bourgovin) and spent an average of twelve days on its skins extracting color and flavors. During this period the rising caps were re-submerged by hand three times a day. At dryness, the wine was pressed and racked to small 59-gallon French oak barrels where, after being consolidated, it aged for a nearly a year.

TASTING NOTES

A selection of eight distinct barrels, this wine demonstrates the enchanting character of pinot noir grown in the Arroyo Seco. Dark crimson in color, the bouquet features wild raspberry and cherry along with rustic earthy, stone and floral characters in the bouquet. On the palate the flavors carry through and the texture is elegantly balanced between supple tannins and bright acidity.



TECHNICAL DATA

VINEYARD:	Griva Vineyard
COMPOSITION:	100% Pinot Noir 20% - Pommard Clone 4 12% - Martini Clone 13 35% - "Dijon" Clone 667 33% - "Dijon" Clone 777
HARVEST:	October 4 & 10, 2012
OAK:	French Oak, 25% New Dargaud Jaegle, Saury & Mercurey
BOTTLED:	September 26, 2013
ACIDITY:	0.58
pH:	3.85
ALCOHOL:	14.9%
PRODUCTION:	185 cases (750 ml) 10 cases (1.5 ltr)
RETAIL PRICE:	\$38.00

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