

# MERCY

## 2008 Syrah 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 Riverbed and is known for its rocky, gravelly soils. Vines were first planted in 1972 and the vineyard is home to many different varietals, including multiple clones of Syrah.

### WINEMAKING NOTES

The last of the 2008 vintage grapes to be harvested, the Syrah totaled three tons. Picked on separate days of the last week of October, three clones were selected in equal proportion: one ton each of clones 7, 470 and 877. Gently crushed to macrobins the resulting *must* included about 40% whole-berries. The bins were inoculated after a two-day cold soak and, following fermentation and extraction, the wine was pressed at dryness using a small basket press. Racked to barrel by means of gravity flow, the wine aged 21 months in French oak (16% new).

### TASTING NOTES

This wine expresses the purity of fruit and layers of flavors inherent to Syrah grown in Monterey's cool, marine-influenced climate. Boysenberry and blueberry aromas abound as lavender, crème de cassis, mocha and baking spices complete the bouquet. Complex and smooth, the texture on the palate is rich with firm yet supple tannins and a long finish.



### TECHNICAL DATA

<b>VINEYARD:</b>	Zabala Vineyard
<b>COMPOSITION:</b>	100% Syrah Clones 7, 470, 877
<b>HARVEST:</b>	October 27-29, 2008
<b>OAK:</b>	French Oak, 16% New Francois Freres (cooper)
<b>BOTTLED:</b>	August 24, 2010
<b>ACIDITY:</b>	0.63
<b>pH:</b>	3.8
<b>ALCOHOL:</b>	15.3%
<b>PRODUCTION:</b>	141 cases
<b>RETAIL PRICE:</b>	\$28.00
<b>RELEASE DATE:</b>	Fall 2010

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