

# MERCY

2009 Chardonnay  
Zabala Vineyard  
Arroyo Seco

## VINEYARD NOTES

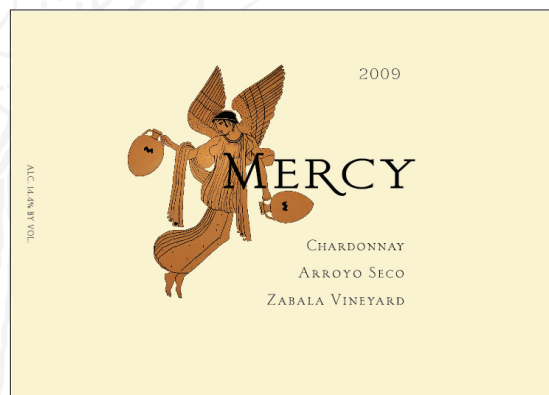
Dating back to the Spanish Land Grant, the Zabala family has been stewards of the same ranch for seven generations. The property encompasses much of the Arroyo Seco Riverbed and is known for its rocky, gravelly soils. Vines were first planted in 1972 and the vineyard is home to many different varietals,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

## WINEMAKING NOTES

Chardonnay was hand-harvested on the morning of October 6, 2009. At the winery, the grapes were whole-cluster pressed and inoculated following two days of cold stabilization. Racked to French oak barrels, the wine was fermented and aged for ten months on its lees. The wine completed malolactic fermentation and was blended a month before bottling. A total of six new Seguin Moreau barrels (medium & medium+ toast) were selected for this wine.

## TASTING NOTES

This wine showcases the innate natural acidity of chardonnay grown at Zabala Vineyard. Fermented and aged in 100% new French oak, the resulting wine displays fruit-forward apple and citrus notes along with aromas of spiced pear, orange cream, graham cracker and brioche in the bouquet. Richly textured, the palate is viscous yet abundant with bright, crisp acidity.



## TECHNICAL DATA

<b>VINEYARD:</b>	Zabala Vineyard
<b>COMPOSITION:</b>	100% Chardonnay Clone 4
<b>HARVEST:</b>	October 6, 2009 24.4° Brix (avg)
<b>FERMENTATION:</b>	100% Barrel Fermented 100% Malolactic
<b>OAK:</b>	French Oak, 100% New Seguin Moreau
<b>BOTTLED:</b>	August 6, 2010
<b>ACIDITY:</b>	0.61
<b>pH:</b>	3.70
<b>ALCOHOL:</b>	14.4%
<b>PRODUCTION:</b>	158 cases
<b>RETAIL PRICE:</b>	\$30.00
<b>RELEASE DATE:</b>	Nov 2011

HAVE  
MERCY

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