

MERCY

2009 Pinot Noir
Griva Vineyard
Arroyo Seco

VINEYARD NOTES

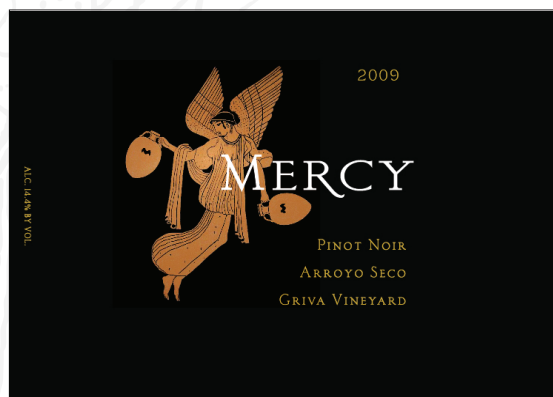
Found in the heart of the Arroyo Seco growing region, the Griva Vineyard is located in the midst of a dried riverbed. It is a place where sandy, well-drained surface soil meets hard pan subsoil just below the surface. Add to those low yielding conditions, the large river rocks that litter the surface as well as howling wind and foggy mornings and you have an ideal location for the cultivation of distinct Pinot Noir grapes. Meticulously farmed by owner Michael Griva the vineyard is home to many different clones of Pinot Noir, including a "suitcase" clone said to be from "La Tache".

WINEMAKING NOTES

The Pinot Noir was hand-harvested on October 6, 2009. 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 and spent the 16 days extracting color and flavors from the skins. Following the extraction period the must was pressed and the wine racked to French oak barrels. Aged for nine months the wine was bottled on August 25, 2010.

TASTING NOTES

This wine demonstrates the enchanting, old-world stylings of Pinot Noir from the Arroyo Seco. Dark in color, the bouquet features cherry and bramble berry along with rustic earthy, stone and floral characters. On the palate this lush wine shows a juicy berry core along with a great balance between tannin and acidity.



TECHNICAL DATA

VINEYARD:	Griva Vineyard
COMPOSITION:	100% Pinot Noir 25% - "La Tache" Clone 38% - "Dijon" Clone 667 37% - "Dijon" Clone 777
HARVEST:	October 6, 2009
OAK:	French Oak, 25% new DJ & Francois Freres
BOTTLED:	August 25, 2010
ACIDITY:	0.60
pH:	3.74
ALCOHOL:	14.4%
PRODUCTION:	187 cases
RETAIL PRICE:	\$38.00
RELEASE DATE:	June 2011

HAVE
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