

MERCY

2009 Pinot Noir
Zabala Vineyard
Arroyo Seco

VINEYARD NOTES

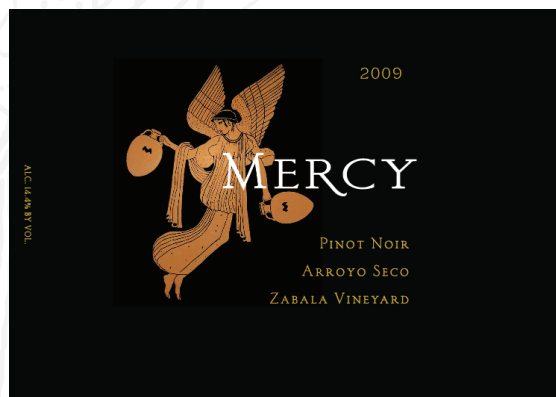
Dating back to the Spanish Land Grant, the Zabala family has been stewards of the same ranch for seven generations. The property encompasses much of the Arroyo Seco Riverbed and is known for its rocky, gravelly soils. Vines were first planted in 1972 and the vineyard is home to many different varietals,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

WINEMAKING NOTES

Hand-harvested on two separate dates (Sept 11 & 23, 2009) the wine was vinified in two separate lots and ultimately blended by winemaker Alan Phillips prior to bottling. At the winery, the fruit was gently crushed and de-stemmed, with the resulting must racked to tank. Inoculated after 2 days of cold soaking the following extraction period was 15 days, with hand punch downs employed to re-engage skin-to-juice contact. Once pressed the wine was transferred to French oak barrels (Allier and Vosges oak). The wine spent ten months in barrel before being bottled on August 25, 2010.

TASTING NOTES

Brilliant garnet in color, this small production wine showcases the lovely nature of Pinot Noir grown on the Zabala ranch. Like cherry pie in a bottle, a core of black and bing cherry aromas are highlighted with notes of cinnamon spice, earth and pastry dough. Dense in the mouth, supple tannins enhance the fruit flavors on the palate and melt away as part of the long finish.



TECHNICAL DATA

VINEYARD:	Zabala Vineyard
COMPOSITION:	100% Pinot Noir
	13% - Pommard Clone 4
	37% - "Dijon" Clone 115
	50% - "Dijon" Clone 667
HARVEST:	September 11 & 23, 2009
OAK:	French Oak, 25% New DJ & Francois Freres
BOTTLED:	August 25, 2010
ACIDITY:	0.60
pH:	3.76
ALCOHOL:	14.4%
PRODUCTION:	184 cases
RETAIL PRICE:	\$38.00
RELEASE DATE:	February 2011

HAVE
MERCY

2861 Coyote Road
Pebble Beach, CA 93953



www.mercywines.com
info@mercywines.com
tel. (831) 233-6756