

# THE MERCY MESSENGER

Monterey County

Fall Shipment, August 2010

Volume I, Issue 3

## Vintage 2009 Bottlings

We have just concluded bottling of Mercy Vineyards 2009 vintage wines, happily, without a glitch. Utilizing a Bertolazzo bottling line we knew we were enjoying the benefits of state of the art technology. Still, it takes skilled technicians to make the darn thing work right, and we would like to thank Edgar, Dean, Jason and the entire bottling crew for their diligence.

Watching the bottling can be likened to watching paint dry, but it is a critical event in a wine's history. The less intrusive the process, the less bruised the wine will be, retaining all of the desirable aromatic nuances. Mission accomplished.



Have Mercy! The 2009 vintage wines are bottled and waiting.

We have been asked why we bottle in August, and the answer is fairly obvious – the wines were ready. That is, we agreed with winemaker Alan Phillips that the Chardonnays and Pinots would not benefit from more time in barrel. They would get more oak

aromas, but at the expense of the fruit components. The wines are harmonious now, so we bottled. The Sauvignon Blanc essentially is oak free, and time in a neutral stainless steel tank doesn't benefit the wine, so, again, we bottled. The 2009 Syrah is the exception to the rule: it is way too young and wild to bottle, and needs another year in barrel. Not to worry, the 2008 Syrah is ready and will be part of this quarter's wine club shipment.

Our mission is for Mercy Vineyards to be an artisan producer canvassing some of the finest vineyards in the Arroyo Seco AVA. If we are going to talk that talk, we better be prepared to walk that walk! To that end, with the 2009 wines we have expanded our offerings to include our first Zabala Vineyard Pinot Noir, to pair with the delicious Zabala Chardonnay. In addition, 2009 is the inaugural vintage for Mercy Chardonnay and Pinot Noir from the renowned Griva Vineyard. And, of course, we made our second vintage of Pinot Noir from Mark Chesebro's great Cedar Lane Vineyard.

All told, Mercy Vineyards produced nine wines out of the 2009 vintage. They are all small production, they are all different, and we feel they are all special.

Oh, and they all have been captured in a bottle!

### In this Issue:

Vintage 2009 Bottlings	1
In this Shipment: The Zabala Duo	1
Mercy maker: Alan Phillips	2

### Upcoming Events:

September 19, 2010 - Taste of California, Oakland CA. Held from 1-5pm on the rooftop gardens of the Oakland Kaiser building, this event benefits the Oakland Rotary and features wine and food from across the Golden State. Tickets and info can be found at [www.oakland-rotary.org](http://www.oakland-rotary.org).

September 25 & 26 - Food & Wine Harvest Carmel. This event, aptly tagged "Farm to Table", celebrates agriculture, viticulture, cheese and the epicurean culture of Monterey County and beyond. Visit [www.harvestcarmel.com](http://www.harvestcarmel.com) for more information and tickets.

### Recent Press:

**92 points, Wine Enthusiast** (August 2010) - **2008 Zabala Vineyard Chardonnay**: "This is a big, ripe, rich and oaky Chardonnay, the kind that will seduce lots of people with sheer dazzle... Dry and crisp, it's concentrated in pineapple tart and peach marmalade flavors, accented with plenty of sweet, smoky oak, and brightened with crisp acidity."

## In this Shipment: Zabala Dynamic Duo



Entrance to Zabala Vineyard

Our fall wine club shipment features two wines from the excellent Zabala Vineyard – the 2008 vintage Chardonnay and Syrah.

Located in the heart of the Arroyo Seco AVA, Zabala Vineyard has all of the traits that define the appellation. Literally planted on the dry riverbed, the site is host to impossibly rocky soils, rampaging afternoon winds that give way to cool damp fog at night.

The Zabala family has owned this property for an amazing seven generations. The first commercial vines in this immaculate vineyard were planted in 1972.

With the 2008 Chardonnay winemaker Alan Phillips shows off the high caliber fruit from this vineyard. The grapes were whole cluster pressed, barrel fermented and aged in 100% new French oak. The wine completed malolactic fermentation, which lends a creamy texture. Even with the oak influences the character of this wine is still bright, crisp and fruit-driven. The perfect pairing for autumn cuisine, try this Chardonnay with seafood dishes or perhaps a rich Moroccan tagine.

The 2008 Zabala Vineyard Syrah

displays the elevated depth of flavor found in cool climate Syrah. Artisan vinification methods were employed, including bin fermentations, basket pressing and gravity flow racking. These classic techniques in concert with 21 months in French oak barrels have produced a very rich and complex wine. Dark and inky in color, the Syrah features intense aromas of blueberry and boysenberry along with notes of lavender, mocha and holiday baking spices. The wine pairs well with roast lamb, beef and other gamey meat dishes and stews.

As always, please enjoy the wines!

Vintners,

Mark Dirickson      Mike Kohne

[Wine technical notes are enclosed]



## Mercy Vineyards

2861 Coyote Road  
Pebble Beach, CA 93953

Tel: 831 233 6756  
Fax: 831 375 1153  
E-mail: [info@mercywines.com](mailto:info@mercywines.com)



---

Visit us Online

[www.mercywines.com](http://www.mercywines.com)

---

---

Become a fan on Facebook

---

## ARTISAN WINES FROM THE ARROYO SECO

THE MERCY MESSENGER

Volume 1, Issue 3 August 2010

---

## Mercy Maker: Alan Phillips (Biography)



Winemaker Alan Phillips blending the 2009 vintage Mercy wines.

To say Alan Phillips has pretty much done it all in the wine world is an understatement. Alan has worked with industry giants and engineered many lasting successes in the industry. He is humble about his resume, but the high quality of our Mercy Vineyards wines are a testament to his talent.

Alan graduated from UC Davis' Enology

Department in 1976 and moved to the Napa Valley. In Napa he was mentored by a few winemaking greats, including Rutherford Hill's Phil Baxter. And, he had the great distinction of meeting and working under Andre Tchelistcheff while working for S. Anderson Vineyards in Yountville. Andre was, in physical stature, a small man yet he was one of the most influential men in the history of the American wine industry. While Andre was best known for making the famed Georges de la Tour Cabernet based wines for BV, he was also responsible for making the BV "Burgundy" wines – arguably the finest American made Pinot based wines produced to that time. With Andre, Alan had an enduring love of Pinot Noir. Multiple journeys to Burgundy gave Alan the global perspective on the grape. Alan has made award winning Pinot Noirs while winemaker

for Monticello Cellars in Napa, Byington Vineyards in Santa Cruz Mountains, and for ten years as winemaker and General Manager at Foley Estates and Lincourt Vineyards in Santa Barbara County. He has consulted for winery clients as far flung as New Zealand, Germany, Spain and France, not to mention a who's who of North Coast luxury brands. Currently, Alan consults for other properties in the Central Coast, and makes his own family wines under the Fontes & Phillips label.

Having worked with Alan in building the success that is Foley Estates, it was only natural that Alan be our winemaker for Mercy Vineyards. We are convinced that Alan's participation will provide a major impetus to our future accomplishments, and feel truly blessed to have him on board.