



THE MERCY MESSENGER



Monterey County

Fall Shipment, November 2011

Volume 2, Issue 2

Chaos and Calm: A Vintner's Life

It is hard to believe that we have finished our fourth harvest at Mercy. It was, like all harvests, filled with surprises and thus measured chaos. Now that the chaos has subsided, and the wines fermenting and aging, we have a chance to reflect on the vintage as well as look ahead!



To sum up the 2011 harvest let us just say that it was late, with low yields and high quality. Due to cool and mild weather throughout the ripening season our harvest was the latest on record thus far for the winery - we didn't start until the 28th of September with fabulous Sauvignon Blanc from Zabala Vineyard.

Of course, as the production team waited, we knew that the long hang-times would be beneficial for the fruit especially given that we expected low yields due to early season frosts. Ultimately the low yields in concert with the long hang-times made for some very complex and zippy grapes (which we love). The only downside to such desired factors is, was, and always has been in our experiences, that once the first grapes roll in, it doesn't take long for the balance to follow... but that's just part of the fun of being a vintner. In the end, the harvest was rather accommodating but being at the Mercy of Mother

Nature always provides some chaos. We think the chaos, in this case, ended up being very, very good for us!

From the cellar we hit the road... It has been a busy Fall and next up, on December 3rd, Mercy will be pouring at the Wine Wonderland event at the Rock Wall Wine Company, in Alameda. The tasting goes from 1pm to 5pm and includes wine sampling from nine boutique wineries, live music, heavy appetizers and more. Mercy will be pouring an array of wines and purchases (inclusive of wine club discount) can be made at the event. For more information and / or tickets (\$35 per person) please visit the Wine Wonderland website www.rwwinewonderland.eventbrite.com.



Save-the-Dates: World of Pinot Noir - Pinot By The Sea, March 2nd (3pm-6pm) at Shell Beach. More info to follow, or please visit their website, www.wopn.com.

Family Winemakers SoCal Tasting - Sunday, March 11th (3pm-6pm) at the Del Mar Fairgrounds, San Diego. More info can be found by visiting www.familywinemakers.org.

For a complete and continually updated listing of Mercy-full events check the Mercy website. Or, check out the next Mercy Messenger for details on these and many upcoming events.

In this Issue:

Chaos and Calm	1
In this Shipment:	1
The Holiday Table	
Reviews, Fanfare & Commentary	2

Holiday Savings!

Looking for fun gifts or great wine to grace your table this holiday season? Through December 31st, 2011, Mercy is offering **special club pricing** on both the 2008 Arroyo Seco Chardonnay and Pinot Noir...

Club Online Specials:

Through the end of the year wine club members (only) can purchase the 2008 Arroyo Seco Pinot Noir for \$18 and the 2008 Arroyo Seco Chardonnay for \$15 via the website. In addition to the discounted pricing, members also receive their volume discounts (10-20% depending on purchase quantities). Don't miss out!

To take advantage of the special pricing be sure to log into your account while visiting the Mercy website, www.mercywines.com.

In this Shipment: The Holiday Table

As the Holidays approach we are pleased to offer two of our favorite 2009 bottlings; the Zabala Vineyard Chardonnay and the Arroyo Seco Pinot Noir.

Located in the northern portion of the Arroyo Seco AVA, the Zabala Vineyard takes a daily thrashing from the marine influences coming from the deep waters at Monterey Bay. Ideal for the cultivation of chardonnay the site also benefits from rocky, gravelly soil and sustainable farming techniques.

We love the chardonnay from this vineyard. We admire the fruit for its innate flavors and elevated natural acidity. To show off the caliber of the

great grapes we choose to barrel ferment and age exclusively in new French oak barrels. The wine goes through full malolactic fermentation and is enriched, not overtaken, by such oak influences. In the bouquet notes of tropical fruits mingle with aromas of brioche, orange cream and minerality. It is replete with acidity and a true testament to the distinct nature of the vineyard!

The 2009 Arroyo Seco Pinot Noir is a composite of fruit from our three vineyard partners: Cedar Lane, Griva and Zabala. As such, the wine features a wide array of clonal materials including both classic clones and an assortment of "Dijon" clones. The diversity of the sites and clones

allowed winemaker Alan Phillips to piece together a broad and complex wine, which inherently typifies the appellation and vintage.

Employing classical vinification methods we get great extraction, elevated flavors and dense structure. This age-worthy Pinot Noir has firm tannins with aromas of dusty cherry, strawberry preserve, dried rose, vanilla and clove spice. It is a big boy and shows best if decanted.

Happy Holidays! As always, we hope you enjoy the wines! Cheers.

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



Visit us Online

www.mercywines.com

Become a fan on Facebook

ARTISAN WINES FROM THE ARROYO SECO

THE MERCY MESSENGER

Volume 2, Issue 2 Nov 2011

Recent Reviews, Fanfare and Commentary



It has been over half a year since our last club shipment and, as we relayed in our May email, our rational to delay shipments had to do with the structure and age-worthiness of the 2009 vintage red wines. It is a vintage that requires, in certain cases, extended bottle aging. That said, age-worthy wines are what the critics clamor for and Wine Spectator has already wrote "there is no such thing as a perfect vintage, but the 2009 vintage comes close to nirvana for California Pinot Noir." Scores and commentary from Robert Parker's Wine Advocate and other publications tend to agree with such an assertion.

This is exciting for Pinot Noir, especially if you are making it in Monterey County where Spectator gave the 2009 vintage 98 points (out of 100). Of course it is important to note that the

wines are lauded because of their rich tannin structure. This point was evident in one Mercy review recently found in the *Piedmont Post*. The publication tried our wines at the Family Winemakers event in San Francisco and author Pierre DuMont wrote the following (October 5th, 2011) about our 2009 Zabala Vineyard Pinot Noir, which "stood out among a huge sea of also-rans", this pinot "shows lovely cherry, and strawberry fruit with earth and leather notes. It is complex and will benefit from further aging." Ultimately, we concur with the vintage's power and recommend letting the 2009 vintage wines sit in your cellar or breath in your decanter.



The September issue of Wine Enthusiast included a review from the West Coast Editor, Steve Heimoff, of our 2009 Sauvignon Blanc, Arroyo Seco. Mr. Heimoff, noted that, "Arroyo Seco whites always show brisk, clean acidity and

dryness, and that's just what you'll find in this juicy wine. It has stimulating flavors of citrus fruits, minerals, vanilla and a pleasant tang of white pepper." He gave the wine 88 points and named it an Editor's Choice!



The October 2011 issue of the International Wine Review included a glowing review of the 2008 Arroyo Seco Chardonnay. Giving the wine 90 points, the review stated the wine "reveals pleasant aromas of ripe melon and tropical fruit on the nose. On the palate, it offers ripe fruit flavors with toasted oak and vanilla. It has a creamy mouth feel, is nicely balanced with fresh acidity, and has a lingering finish." This is one of the wines on sale this Holiday season (through December 31, 2011). Don't miss your opportunity to purchase the wine at \$15 per bottle (not including any volume discounts). Visit us online and make sure you sign-in to get the deal. Have Mercy!