

THE MERCY MESSENGER

Monterey County

Fall Shipment, August 2015

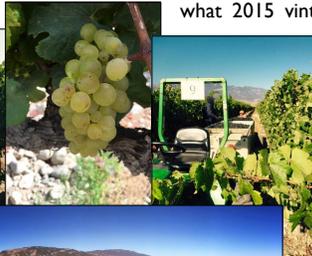
Volume 6, Issue 3

Harvest Cometh

Just as the classic and sport cars were rolling into Monterey for Concourse this year, a heat spike hit the County. The elevated temperatures throughout the middle of August advanced sugars enough so that we had to not only think about harvesting in August but actually do so!

On August 25th we began the 2015 Harvest (Mercy's eighth) with a Pinot Noir pick of Dijon clones 115 & 667 from Zabala Vineyards. A combination of many factors this season contributed to what is now the earliest harvest we have ever had at Mercy. And, on a side note, it is also the first time that any Pinot Noir was harvested prior to Sauvignon Blanc. That said, the world is still turning and we there are many reasons to believe the quality of 2015 vintage wines will be outstanding.

The quality and the early ripening of the 2015 fruit is mainly attributed to low yields across the board. The low yields, perhaps a bit of a correction from the past three bountiful seasons, is a product of mixed and cold weather during a long



bloom period in May (about 4 weeks for pinot noir grapes). It was during the end of "bloom" that the weather turned and finished cool and damp. The result was fewer clusters per vine and smaller cluster sizes, with some "shatter". In the end, less clusters on each plant allows the grapevine to expend more attention and energy to the remaining berries. With weights being down, sugars rose more quickly in the fruit but also theoretically allow for more nutrients and complexities to be driven to each grape.



First Pick Pinot - Aug 25th

Only time will tell but we are looking forward to what 2015 vintage brings. It is still too early to tell what else mother nature might throw at us but that is why we are all at her MERCY! The complete 2015 Harvest recap in our next Messenger.

In this Shipment: Fall in Love!

As the sun dips down earlier in the night sky, it is our great pleasure to share with our club members a couple of lovely wines. This release features the 2013 Riverbed Chardonnay as well as the 2012 Griva Vineyard Pinot Noir which just received a Gold Medal at the 2015 Pinot Noir Shootout.

The 2013 Riverbed Chardonnay highlights the place where Mercy plays - the dried riverbed channel of the Arroyo Seco AVA. The wine combines fruit from neighboring properties; the Zabala and Griva vineyards which are both set in meager soil, featuring beds of granite cobblestones in and below the surface soil. Both sites are wind

blown and receive dense layers of fog during the ripening season. The result is long "hangtimes" and fruit with excellent balance and natural acidity. The chardonnay is barrel fermented and aged in small French oak barrels. It completes malolactic fermentation and is thus rich and creamy, but due to its innate acidity is also bright and fruit forward. The Riverbed Chardonnay features notes of tropical and citrus fruits as well as baking spices, stony minerals and honey suckle flowers.

The 2012 Griva Vineyard Pinot Noir is the last of our 2012 vintage pinot noirs to be released. It is the biggest of the bunch as it displays the dark tone aromatics that we love about

this distinct property that is bisected by the Arroyo Seco River in the heart of the appellation. Gently handled in the winery, the fruit was de-stemmed and transferred to open top bins for fermentation and extraction. At dryness, the wine was pressed and transferred to French oak barrels.

Ultimately the wine displays a new-world nature as blue and black toned berry fruit are found in concert with violets, sage and mineral notes. The wine has broad shoulders and just gets better as the bottle is open!!

We hope you enjoy the wines!


Mark Dirickson


Mike Kohne

[Wine technical notes are enclosed]

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HARVEST (Oct. 11)

Member News:

Now and for the impending Holidays - Mercy is offering some special "tasting room only" deals. If members are interested please call or send us an email:

\$90.00* - 6 bottles of 2012 Griva Vineyard Chardonnay. *Highly Recommend in California Grapevine*

\$99.00* - 6 bottles of 2010 Zabala Vineyard Pinot Noir. *92pts - Wine Enthusiast 90pts - BurgHound Critics' Gold - Critics Challenge*

*Price does not include tax. No additional discounts will be applied. Shipping is complimentary these specials.

- SAVE THE DATE -

Sunday, October 11th - Carmel Valley Wine Experience's HARVEST Festival. More on the reverse page but get your tickets NOW and SAVE! Tickets at:

www.cvwineexperience.com

MERCY
VINEYARDS

www.mercywines.com

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ARTISAN WINES FROM THE ARROYO SECO

Mercy Wine Tasting Room
40 W. Carmel Valley Road, Carmel Valley, CA 93924
Thurs - Sun, 11:30am to 4:30pm | T. (831) 659-4321

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CVWE, Experience HARVEST

Enjoy visiting the sunny and bucolic Carmel Valley? How about savoring the delicious wines, fabulous food and other fresh, local fare? Well then this upcoming event is for you...

The Carmel Valley Wine Experience, a collection of wineries with tasting rooms in the Carmel Valley, announced their inaugural event this October 11th from 1pm to 4pm. Taking place over Columbus Day weekend, the weather should be ideal for such an amazing celebration of the Bounty of Carmel Valley.

Carmel Valley village's Hidden Valley (a serene sanctuary) will host all the fourteen members of the Carmel Valley Wine Experience (CVWE), including Mercy (Talbot, Joyce, Bernardus, Joulilian and others). Paired with the wineries are great local restaurants (and chefs) like Wills Fargo (Jerome Viel), Carmel Valley Ranch (Tim Wood), Lokal (Brendan Jones), Bernardus Lodge (Cal Stamenov) and many more...

In addition to wineries and restaurants other local favorites like the heart healthy olive oils (and vinegars) from Quail & Olive will there to

celebrate their own new vintage. There will be live music from Square One, Pat Clark and Roger Hernandez as well as demonstrations of red, white and rose wine making.

This is the inaugural HARVEST celebration and presale tickets are available online through September 20th. Presale tickets are \$70 per, so visit the CVWE website to get yours:

www.cvwineexperience.com

More details are available one the site and please note that ticket prices go up to \$85 after Sept 20th and are \$95 at the door. Also, complimentary fare is granted to ticket holders looking to ride MST's Grapevine Express (24).

Come out and enjoy the "Village" event as we celebrate Bounty of Carmel Valley!

