

THE MERCY MESSENGER

Monterey County

Spring Shipment, May 2012

Volume 3, Issue 1

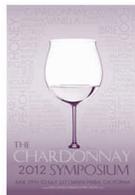
Out and About...



Well a lot of things are happening at Mercy Vineyards; In addition to caring for the wines in barrel, we are making plans for the 2012 harvest. And, we have been on the road spreading the "gospel" to new friends in New York, Florida, Ohio, Arizona, San Diego and Los Angeles. The reception to our Mercy wines has been universally great—very gratifying indeed! Now we are gearing up for an event laden summer. As always we hope to see our club members out and about.

We kick the summer season off with the **Ojai Wine Festival** on June 10th. Always a fun time this well attended event happens at Lake Casitas, in the beautiful Ojai Valley (visit ojaiwinefestival.com for more info). A couple days later, on June 13th, we'll be in San Diego at the **Point Loma Wine Steals** as their featured winery. An independent retailer and wine bar with multiple locations in San Diego, Wine Steals is a great place to locate our wines in the area (the Mercy Sauvignon Blanc is their wine of month for May and they've featured both Arroyo Seco Chardonnay and Pinot Noir at their three shop - winestealssd.com). On June 16th we will be at **Pinot Days** in San Francisco. This focused tasting is held

at Fort Mason from 1-5pm and features over 200 producers of pinot noir (pinotdays.com). The following week, on June 23rd, Mercy will be pouring at the Oakland Zoo's **Walk in the Wild**. The 21st annual, this food and wine benefit is one of the most entertaining fundraisers we attend each year (oaklandzoo.org). Finally, on June 30th we will again be participating in the **Chardonnay Symposium**. Held in Santa Maria, lovers of chardonnay should not miss this event as it features over 65 dedicated producers (thechardonnaysymposium.com)!



In July, on the 15th, we will be in **Alameda for the Meals on Wheels** Community Faire & Wine Tasting. This event annual draws over 2,000 people and includes vintners, brewers and restaurants from the East Bay and beyond (alamedamealsonwheels.org). Past that, we look forward to other late summer events like the Monterey County **Winemaker Celebration** in Carmel (Aug 11th, montereywines.org) and the **Family Winemakers'** San Francisco tasting at Fort Mason (Sept 9th, familywinemakers.org) as well as a very special Mercy Wine Dinner on August 26th (details featured on pg 2).

For a complete and continually updated listing of events check the Mercy website (mercywines.com).

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Membership News:

GSO Shipping -

In an ongoing effort to provide the best experience for club members we have changed our carrier to Golden State Overnight. GSO's rates allow the winery to reduce club shipping rates (by \$3 to \$10, depending on weight) and, even better, maintains that shipments are received the day after they leave the winery! Good news with the warm summer on its way...

Wine Tasting Room -

We are presently working with the Monterey County planning department on a tasting room in the Carmel Valley. We are still a couple months away from opening but check out our next Messenger for more details. At the tasting room, club members will enjoy our best discounts as well as free tastings (for members and two guests).

In this Shipment: The Cusp of Summer

The days are getting longer which means summer is on the horizon! Just like summer, here comes some Mercy fun! The wines in this shipment are some of our most impressive to date; the 2009 Cedar Lane Vineyard Pinot Noir and the 2009 Arroyo Seco Chardonnay.

From the Breakers Resort in Palm Beach to Nepenthe in Big Sur, the 2009 Arroyo Seco Chardonnay has coast-to-coast appeal. Following up the critical success of the inaugural 2008 vintage, the 2009 wine marries fruit from Griva and Zabala vineyards. Though the properties are located within a couple of miles of each other, planted on the dry river bed, their fruit is diverse in

character. As with all our chards, the fruit was hand-harvested, whole-cluster pressed and racked to French oak barrels for fermentation and aging. Aged 10 months the wine completed full malo-lactic fermentation. It is rich in creamy texture but still has great acidity, the bouquet displays tropical and orchard fruit aromatics along with spice and mineral notes.

The 2009 Cedar Lane Vineyard Pinot Noir follows up a stellar inaugural (2008) vintage that was the highest rated Arroyo Seco Pinot Noir ever awarded by Wine Enthusiast Magazine (94 points). The new version won't disappoint. It is a more age-worthy wine that it predecessor

(true of most 2009s) but similarly showcases the prowess of the Arroyo Seco AVA for Pinots that combine both fruit and earth characters. Blending both pommard clone (4) and "Dijon" clone 667, the grapes were traditionally vinified with a lot of manual labor and love at the winery. The wine was barrel aged in French oak for 11 months and then subsequently in bottle for an additional 18 months. As the wine has matured, the bouquet has developed rich notes dusty berry fruit, cherry, rustic bread, violets and minerality.

As always, we hope you enjoy! Cheers.

Mark Dirickson Mike Kohne

[Wine technical notes are enclosed]



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Naked Neck Wine Dinner?

Let's talk a little, not turkey, but chicken! We at Mercy Vineyards are obviously wine crazy. But in addition to loving chardonnays and pinot noirs we also revere the almighty chicken! And, as chicken aficionados, we are proud to announce a very special wine and chicken inspired dinner at Angela's Bistro & Bar in Alameda.

For this dinner we are working with chef Saboor Zafari of Angela's Bistro as well as Dinner Bell Farms out of Chicago Park, CA. Recently featured in the SF Chronicle (12-25-11) the young farmers at Dinner Bell are part of a food



Naked Neck breed of chicken naturally raised at Dinner Bell Farm in Chicago Park, CA.

revolution that presently has the California culinary scene a buzz, as they raises not only free-range, pasture-fed birds but more specifically they nurture chickens of heritage breeds; New Hampshire Reds (origins in the North East) and the aptly named Naked Necks (with origins in Eastern Europe).

Just as Mercy is making Pinot noirs and Chardonnays utilizing a variety of clones, the farmers at Dinner Bell Farm choose not to propagate the Cornish-Rock, the ubiquitous breed that has been engineered for early maturation and over-large breast size (found in 95% of our Nation's marketplace). Rather, they choose the smaller, heritage versions for their intensely flavorful taste. In other words, chickens from Dinner Bell Farms don't "taste like chicken".

On August 26th, Angela's Bistro will offer a special multi-course dinner, each paired with specific Mercy wines, that will showcase the unique Dinner Bell Farm poultry as well as other organic fare from the property. The farmers themselves will be on hand to share with us their philosophies and stories from the farm. The price has yet to be determined but club members will be entitled to a discounted price and reservations will be taken via the restaurant (510-522-5822) or an email to the winery. We will be sending out additional information and the menu once it is available and hope you'll come enjoy the dinner, meet these wonderful farmers and learn something you didn't already know about these marvelous birds.

To learn more about Dinner Bell Farm please visit dinnerbellfarm.com; Angela's Bistro is located at 2301 Central Avenue in Alameda (94501) and you can visit them online at angelasbistro.com.