

# THE MERCY MESSENGER

Monterey County

Spring Shipment, March 2015

Volume 6, Issue 1

## 'Tis the Season... for Rosé and Fun!

**Save the Date...** Over the Ides of March weekend we will be releasing our Mercy 2014 Arroyo Seco Rosé! Annually, this bottling represents a joyous time of the year as we celebrate the impending summer...

Vinified using a technique the French call *saignee*, or a bleed, we are only ever able to bottle a scant number of cases, 30 to 35 depending on mother nature's generosity (as well as the luck of the "draw").



A classic *vin gris* style, the Mercy Rosé is borne of Pinot Noir.

In particular, it hails from Pommard clone (clone 4) Pinot vines at Cedar Lane Vineyard in the Arroyo Seco's dried riverbed area. At the winery, juice is bled from freshly crushed grapes with the help of gravity, a small hose, and a tiny mesh filter. Ultimately we end up with about 75 gallons of fresh pink-hued juice, which gets inoculated and fermented until completely dry. Racked to a single stainless steel Mueller barrels the wine sat until being bottled on March 5th. The result is a fun and unpretentious yet compelling and nuanced wine!

A testament to its origin, the salmon-colored wine showcases notes of strawberry, rhubarb, rose petal and minerals. It is racy and delicious, and only available in the tasting room. We don't produce enough to send out in our wine club shipment so come out and taste it yourself, or contact the tasting room about acquiring... it won't be around long!!

**Save the Date - A Day at the Vineyard** - Mercy invites club members to join us at the Griva Vineyard on Sunday, **May 3rd** for a memorable day of wine, food and fun. The party will commence at 1pm and will continue until 4pm... enjoy visiting one of the most compelling vineyards in Monterey County, walk the vines with Michael Griva, taste both library and pre-release wines, as well as many current releases. Mercy will be providing heavy hors d'oeuvres to go with the wines. Tickets are available to club members, 2 tickets per membership, for \$10 (additional tickets can be purchased for \$25 per person). More information will follow but be sure to save the date!



Mark Dirickson & Michael Griva

## In this Shipment: Zabala My Heart!

Valentine's Day has come and gone, but we are ready to share a couple of lovely wines with you. Both the progeny of Zabala Vineyard, the 2012 Pinot Noir and its sister Chardonnay showcase why we admire wines and vines in the Arroyo Seco dried Riverbed.

The 2012 Zabala Vineyard Chardonnay is comprised of clone 4, a heritage clone of Chardonnay. Fruit was picked by hand towards the end of October. Transported to the winery, the grapes were sorted and



then whole cluster pressed. The resulting juice was then racked to French oak barrels where it was inoculated, fermented and then aged for nearly one year.

The winner of multiple Gold medals, including a Double Gold at the San Francisco Chronicle's Wine Competition, the wine is very complex aromatically but also structurally. It has a rich, creamy texture but also has a laser-like line of acidity that runs through it. In the nose, the bouquet features classic stone-fruit, honey-suckle, orange cream, hazelnut and spice, as well as a great vein of minerality.

The 2012 Pinot Noir from Zabala Vineyard hails from South Pointe - a

rocky vineyard block nearest to the seasonal river. From the block and with special thanks to the Zabala family we source three of our favorite Pinot Noir clones - Dijon Clones 115 and 667, as well as a touch of Pommard Clone (4). Vinified in small micro-bins with hands-on attention, the resulting wine shows a great depth of juicy berry flavors with wonderful supple texture.

The 2012 wine is broad, featuring a symphony of berry fruits, with floral, baking spices and mineral tones in the recesses.. It is dense, yet well balanced and elegant.

We hope you enjoy the wines!

   
Mark Dirickson Mike Kohne

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### -Out and About with Mercy-

**March 25 - Red & White Wine Tasting Gala.** To benefit the Carmel Foundation this event is held from 4pm to 8pm at Anton & Michel restaurant in Carmel-by-the-Sea. Live music, great cuisine and delicious wines all play a part. Visit [www.carmelsbest.com](http://www.carmelsbest.com) for info.

**May 2 - MCVGA Winemaker Celebration.** The 23rd annual event returns to picturesque Carmel by the Sea from 2pm to 5pm. Visit [montereywines.org](http://montereywines.org) for more details and tickets.

**June 20 - Carmel Valley Art & Wine.** From 11am - 4pm. Fun in the sun... this festival is set in the Carmel Valley's Community park and features art and wine of all kinds.

**June 20 - Walk in the Wild, Oakland Zoo.** A perennial favorite event... this one promises a lot of monkey business as well as great wine and food. Held from 5-8pm. Visit [www.oaklandzoo.org](http://www.oaklandzoo.org).

MERCY  
VINEYARDS

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

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**Mercy Wine Tasting Room**  
**40 W. Carmel Valley Road, Carmel Valley, CA 93924**  
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## Sauvignon Blanc - All the Rage

Recently the British newspaper, the Daily Mail published an article (2/26/15) declaring Sauvignon Blanc to be Britain's favorite wine varietal (based on a survey of over 400,000 Brits). To a degree, big news in a Chardonnay dominated white wine world! Yet, whether Sauvignon Blanc could ever match the acclaim of Chardonnay and challenge it as the world's most popular white wine, who knows. BUT what is known is that whether from the Loire, Bordeaux, New Zealand, South Africa, Chile's Leyda or Casablanca Valleys, Napa or right here in Monterey County (and tons of other places), Sauvignon Blanc produces extremely versatile and engaging wines.

For enthusiast of Sauvignon Blanc there is a new advocacy group called Summertime in a Glass (SIAG). It is a grassroots organization of which Mercy is a founding member, and vintner Mike Kohne even sits on the board. SIAG throws consumer events and has both a resident chef who produces lots of recipes to match with Sauvignon Blanc as well as a resident sommelier to go over the finer points of style and what makes Sauvignon Blanc so unique - as like all products of the fermented grape, not all "Sauv Blancs" are created equal. It takes on many shapes and styles predetermined by a multitude of factors; like region, clones, and vinification techniques.

Of course, as far as Sauvignon Blanc goes, we believe Monterey County boasts one of the most compelling stories - the Musque clone. The clone is low-yielding and thrives in cool, coastal regions (as it takes fewer degree days

to ripen). It has lineage back to Bordeaux (Pont de la Maye) and is the principal component of many of California's most revered Sauvignon Blancs. To what is now California's delight, the fact that the Sauvignon Blanc's Musque clone has continued to exist in California today is due in large part to Monterey's Arroyo Seco AVA and some of the appellation's icons. This is because during the 60s, 70s and 80s a few advocates (Doug Meador of Ventana Vineyards and Terrell West of Arroyo Seco Vineyards in particular) from the region played a key role in saving the clone from being ripped out and replaced with iterations that yielded more fruit—it was a different time in California's Wine Industry. That said devotion to the clone has always stemmed from its unique and exotic flavor components.

Generally racy because of elevated acid levels, commonly the bouquets of Musque based Sauvignon Blancs push the envelope past citrus notes towards tropical pineapple, passion fruit and even melon notes. Today many great Sauvignon Blancs can be found from the Arroyo Seco AVA and Mercy is proud to make two different bottlings per annum. If you haven't tried them come on by the tasting room (the 2013 Zabala Vineyard has multiple 90+ scores, including 92 points and an Editor's Choice in Wine Enthusiast)...

A great time to visit and taste would be on California Sauvignon Blanc DAY, Friday, May 22nd. We will have a special 50% discount on both Sauv Blancs!! And, for information on all things Sauvignon Blanc visit, [www.sauvblanc.org](http://www.sauvblanc.org).