

# THE MERCY MESSENGER

Monterey County

Spring Shipment, February 2016

Volume 7, Issue 1

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

**Save the Date...** On the Ides-of-March (3/15/16) we will be releasing our Mercy 2015 Arroyo Seco Rosé! Annually, this bottling represents a joyous time of the year as we celebrate the impending summer...

Vinified in a manor traditional to the South of France, the 2015 Rosé was whole-cluster pressed and fermented dry. Classically styled, the Mercy Rosé is borne of Pinot Noir. In particular, it is the progeny of Pommard clone (4) pinot noir vines at Cedar Lane Vineyard in the Arroyo Seco's dried riverbed channel.



At the winery, grapes were fed whole-cluster directly into the bladder press. Set for a gentle press-cycle, over the next three hours light pink-hued juice was drained and transferred directly to a stainless steel tank. Inoculated and fermented until completely dry the wine was then racked to stainless steel "Mueller" barrels where it will sit until being bottled on February 18th. 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 visit or contact the tasting room about acquiring... the wine is never around long!!

**Carmel Valley Ranch, Mercy & Zabala Wine Dinner on February 26th** - Mercy vintners Mark Dirickson and Mike Kohne will be joined by winegrower Luis Zabala for a special evening at Carmel Valley Ranch's Valley Kitchen Restaurant. A stunning outpost in the Carmel's mid-valley, the Ranch's celebrated Chef, Tim Wood has put together a delicious 5-course menu focused Mercy offerings from the Zabala Vineyards. Carmel Valley Ranch's website ([carmelvalleyranch.com](http://carmelvalleyranch.com)) has more details and menu (under the *Dining* tab click *Wine Dinner Series*). Dinner begins at 6:30pm. Seats are \$95 per person. Call the Valley Kitchen to make reservations 831-626-2599.



Having Fun with Chef Tim Wood

## In this Shipment: A Fling for Spring

Valentine's Day might have come and gone but we are ready to share a couple of lovely wines with you. Both the from the acclaimed 2013 vintage; the Mercy Riverbed Pinot Noir and the Griva Vineyard Chardonnay.

The Griva property is bisected by the Arroyo Seco River, the seasonal creek for which the region is named. The Griva family has farmed the property since the late 1800s, and owner Michael Griva is a meticulous grower. The 2013 Chardonnay from



this vineyard is comprised of Robert Young (17) clone. Set in coarse and meager topsoil, deprived of organic matter, the vines here struggle to produce fruit. Even in 2013 which was considered a bountiful year sites in the Arroyo Seco river-channel, like Griva vineyards, saw low yields with less than 3 tons per acre.

At the winery, grapes were sorted and then whole cluster pressed. The resulting juice was racked to French oak barrels where it was inoculated, fermented and aged for nearly one year. The resulting wine, shows rich, creamy textures with a bouquet featuring tropical and citrus notes, with orange blossom, banana cream, hazelnut and baking spices,

The 2013 Riverbed Pinot Noir marries fruit from the three contiguous properties Mercy sources from; Cedar Lane, Griva and Zabala vineyards. Providing a snapshot of the dried, river-channel the "Riverbed" bottling also brings together a broad mix of clonal material, various classic & Dijon clones.

Each lot was vinified in small batches. Aged in French oak for nearly one year, the wine displays the hallmark red-tones of raspberry and cranberry along with baking spices, rhubarb, violets and mineral tones in the recesses. Elegant and balanced, the wine opens gracefully.

We hope you enjoy the wines!

*Mark Dirickson*

Mark Dirickson

*Mike Kohne*

Mike Kohne

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### -Out and About with Mercy-

**February 27 - Pigs, Pinot & More.** Hosted by the Salinas Rotary this evening is a local's favorite with great wineries and restaurants. Held at the Salinas Armory building from 5-10pm. Visit [pigspinetandmore.org](http://pigspinetandmore.org).

**February 28 - Gourmet Fest, Taste of the World.** Relais & Chateaux's 3rd Annual Gourmet Fest is a four-day celebration of food & wine in Carmel-by-the-Sea. Learn more about the *Taste of the World* by visiting [gourmetfestcarmel.com](http://gourmetfestcarmel.com).

**May 7 - MCVGA Winemaker Celebration.** The 24th 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 18 - Carmel Valley Art & Wine.** From 11am - 4pm. Fun in the sun... this festival is set along Carmel Valley's Del Fino Place & Pilot Road and features art and wine of all kinds.



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

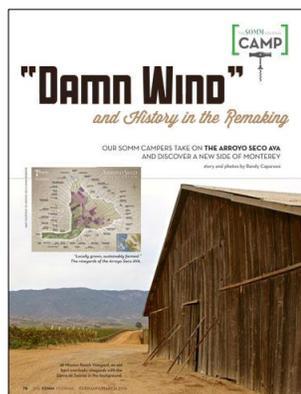
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## “Damn Wind” - SOMM Journal Visits Arroyo Seco

In the most recent SOMM Journal (Feb-March 2016 issue) wine journalist Randy Caparoso details in ten pages the journey he and a group of sommeliers took to learn more about the Arroyo Seco American Viticultural Area (AVA). The article, referred to as “SOMM Camp” and titled “Damn Wind”, reveals that what attendees discovered was similar to what excites us at Mercy and compels us to the region... tons of “wind” and “rocks”!

Perhaps “wind and rocks” as far as qualities go seem a bit mundane, but from a viticultural standpoint the extremes to which both are found in the Arroyo Seco AVA is what captivates us. Showcasing such extremes to others, not just Mr. Caparoso but the 19 sommeliers from across the Golden State, provides context for appellation and the style of wines that are made (grown) in the region. In the article’s opening paragraph author Randy Caparoso gives a beautiful accounting of his findings, *Arroyo Seco (has) vineyards prized by artisanal producers for their integrity of acidity and moderation of alcohol - qualities*



*tantamount to cold dimes of the most extreme West Coast appellations, and what we idealize about the Côte de Beaune - infused by invariable lacings of pungent fruit and distinctively earthy notes all its own. At Mercy we couldn't agree more with such sentiment.*

Mercy vintners Mike & Mark got to spend a fair amount of time with the group as they visited both the Griva and Zabala properties. Able to walk the vines, share stories and

wines, Mercy showcased the diversity and personalities of wines from the Arroyo Seco dried, river-channel and left the group buzzing.

Mercy and the Arroyo Seco AVA made a lot of new friends. Quoted in the article was sommelier Patrick Le Bras, from the Newport Harbor Yacht Club, who remarked, 'I have been selling Arroyo Seco wines for years but never had much of an idea of where Arroyo Seco is, or what it is about the wines that really works. This trip opened up my eyes.' All WE can say is - Have Mercy! A link to full article can be found at [sommjournal.com](http://sommjournal.com).