

THE MERCY MESSENGER

Monterey County

Summer Shipment, July 2013

Volume 4, Issue 1

Summer in Carmel Valley & More



Located in the sun-drenched and serene Carmel Valley, the new Mercy tasting room is part of a burgeoning wine tasting community. An idyllic getaway, the Carmel Valley Village boasts wonderful restaurants, art and furnishings galleries, as well as other shops and experiences to compliment a day of wine tasting.

A four block town, easily walk-able, the "village" includes 19 different wine tasting rooms. To compliment the "grape escape", the hamlet also includes a wide range of restaurants: from white-tablecloth fine dining, to steakhouses to bistros, and from Mexican to Thai cuisine the Carmel Valley has a treat for everyone. With the addition of world class golf courses, spas, galleries, a charming olive oil tasting boutique, tractor rides and hiking trails there is clearly plenty to do!

Of course, should you come visit, keep in mind that the Mercy tasting room is open Thursday through



Vintners: Mark & Mike

Sunday (from 11:30am to 4:30pm) and of course club members are allowed complimentary tastings for up to three guests, per visit.

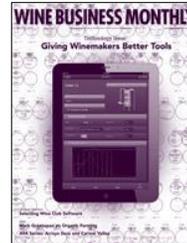
More MERCY Happenings:



The **MERCY-MAKER**: Consultant Winemaker Alan Philips was recently named one of the Top 100 Most Influential American Winemakers by IntoWine dotcom.

Having both worked with Alan for many years (okay decades) he is a great friend and talented winemaker. We at Mercy congratulate Alan on his recent recognition!!

The **ARROYO SECO AVA TURNS THIRTY**: Established in 1983, the Arroyo Seco AVA is celebrating its 30th anniversary. Recently featured in Wine Business Monthly (July '13), Christopher Sawyer examines the AVA's unique history and looked towards the future. A section of the AVA overview called "In the Cellar" features Mercy exclusively. The article can be found on the Mercy website.



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Member News:

DOG DAYS.. Members only Summer WINE SALE - During the month of August (2013) Mercy is offering a special 33% discount and free shipping on case purchases of our 2009 Arroyo Seco Pinot Noir and 2009 Arroyo Seco Chardonnay. To take advantage of this deal please visit our website (login) or call the winery. (recent reviews of both wines can be found in the article "MW's take on Mercy" on page 2.)

- SAVE THE DATE(S) -

AUGUST 10th - The MCVGA's **Winemaker Celebration**. From 1pm to 4pm at the Barnyard in Carmel. Tickets are \$35 in advance (use discount code "mercy" to receive \$5 off). For more details or to buy tickets visit montereywines.org.

NOVEMBER 7th-10th - **Big Sur Food & Wine**. More details to follow and/or visit www.bigsurfoodandwine.org

In this Shipment: Dynamic Vino!

Mercy is pleased to release a dynamic duo of vino: the 2010 Griva Vineyard Chardonnay as well as the 2010 Arroyo Seco Pinot Noir (which has already received a lot of fanfare... More details in the article 'MW's take on Mercy' on page 2)!

Hailing from Michael Griva's vineyard in the heart of the Arroyo Seco growing region and featuring rocky, riverbed terrain, the 2010 Griva Vineyard Chardonnay is another crowd pleaser. Michael is a fastidious winegrower and we receive Robert Young clone from his eponymous, windswept vineyard. Whole-cluster pressed, we ferment and age the wine in French oak barrels to enhance its natural flavors. The

resulting wine exudes aromas of Gala apple and tangerine as well as honeysuckle, orange cream and mineral notes. On the palate, exotic fruit notes follow through and complement the crisp yet creamy structure.

The 2010 Arroyo Seco Pinot Noir is comprised of fruit from three, contiguous vineyards; Cedar Lane, Griva and Zabala. The layering of flavors, from both multiple vineyards as well as multiple clones (both classic and "Dijon"), allows Mercy to best showcase the innate spirit of the AVA, and highlight the "riverbed" corridor which is our focus. The grapes from each vineyard were fermented in small, open top bins.

While fermenting the "caps" were punched down three times daily to extract the intense flavor components. Aged in French oak barrels for approximately one year, the resulting wine was blended by winemaker Alan Phillips just prior to bottling. The bouquet exudes dark cherry and juicy berry aromas, while in the recesses rosehips, earth and baking spices mingle together. Richly textured the wine shows both power and graceful restraint at the same time.

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

Mark Dirickson Mike Kohne

[Wine technical notes are enclosed]



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ARTISAN WINES FROM THE ARROYO SECO

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MW's take on Mercy

A Master of Wine (MW) is considered the highest level one can achieve in the study of wine. One of just thirty Americans with such a distinction, Mr. Roger Bohrmich MW is one of the most respected authorities of wine in the world. In March (2013), the Mercy wines were introduced to Mr. Bohrmich via our Maryland Distributor. His take on our wines was, well, flattering to say the least (the entirety of his reviews can be found on our website, under News Broadcasts):

"The Mercy wines reflect what might be called the 'new school' of California wines, and they stand out in two respects. First, they are characterized by elegance and restraint together with very judicious use of oak. Second, they speak of a specific origin; hence they are as well part of a growing niche of terroir-driven wines. The Mercy wines will appeal to buyers and drinkers who favor these two criteria, but less so to those who want potent wines with lavish wood treatment. I find their style particularly appealing, but of course my palate was shaped by years of working with (and drinking!) white and red Burgundy."

Notes on the Pinot Noir Arroyo Seco 2010 (in this shipment):

"Pale dark ruby purple. The aroma is very clean, youthful and restrained, and is marked by a gently warm scent of red raspberry, strawberry and red cherry. The palate delivers a similarly clean impression from the start. The wine is precise as well as exceptionally polished, with a sensual feel. Medium plus in weight, the taste is framed by fine, ripe acidity at the end along with

understated red fruits and berries. Youthful but appealing right now, this wine that stands out for its equilibrium and finesse."

In addition to Mr. Bohrmich's notes, the 2010 Arroyo Seco Pinot Noir also received a Double Gold from the SF Chronicle Wine Competition and a Critics Gold from the Critics Challenge.

Notes on the Pinot Noir Arroyo Seco 2009 (sale online in Aug):

"Pale dark ruby red with purple rim. The nose is clean and offers a warm lift of ripe red cherry, red currant and red raspberry. There is nuance and generosity along with attractive oak in the background. The palate is immediately ripe and silky, medium full, and exhibits an attractive mouth-coating quality. There is an undertone of sweet red fruit, and the wine finishes with ripe acidity melded into the wine's flesh. There are very delicate red fruit inflections in the finale. Balanced and elegant, yet does not lack for richness of texture."

Notes on the Chardonnay Arroyo Seco 2009 (sale online in Aug):

"Yellow gold to the eye. The aroma is lovely and rich, exhibiting restrained ripe peach with tropical highlights and subtle creamy, toasty oak. The palate is ripe and fat but not heavy. The wine offers a creamy finish with yellow fruit accents and a ripe acid backbone. Well-balanced, this attractive Chardonnay shows well now."