

THE MERCY MESSENGER

Monterey County

Summer Shipment, June 2014

Volume 5, Issue 1

'Tis the Season... for Rosé

Summer is upon us in the Tasting Room and to celebrate the sunshine we are excited to announce the release of the Mercy 2013 Rosé! This beauty 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.

During harvest we bled-off (a technique the French call *saignée*) with the help of gravity, a small hose, and a tiny mesh filter about 75 gallons of fresh pink-hued juice directly from the crusher-destemmer. The juice was inoculated and fermented until completely dry. Racked to a single stainless steel Mueller barrel the wine sat until being bottled in late-March. The result is a classic, unpretentious yet compelling wine - perfect for the warming weather!



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. It will not be going out in a wine club shipment so come out and taste it yourself, or call or email the winery about acquiring!!

In this Shipment: Summertime Fun!

As always, we are happy to share a couple delicious wines with our members. This release is a long time coming as it features the two wines recommended by Laurie Daniel in her San Jose Mercury News article "The Arroyo Seco has Arrived" last November (2013). The selections are our 2010 Arroyo Seco Chardonnay as well as our 2010 Pinot Noir from Zabala Vineyard.

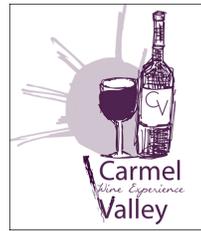
The 2010 Arroyo Seco Chardonnay combines fruit from neighboring properties in the Arroyo Seco's dried "Riverbed" terrain: Zabala and Griva vineyards. Fruit from each vineyard was harvested by hand on separate dates in October 2010, and transported to the winery to be

sorted and then whole cluster pressed. Juice was then racked to French oak barrels where it was inoculated, fermented and then aged for nearly a year.

A blend of two different clones (clone 4 as well as Robert Young selection), wine critic Laurie Daniel noted the following about the "impressive" wine: "the 2010 Mercy Chardonnay, is lean and minerally with lemon, green apple and a kiss of oak."

The 2010 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

Carmel Valley Wine Experience - the village generally bustles in the summer as visitors from all over the world collide with locals, escaping the prevailing fog, to enjoy and relax in Carmel Valley's sunshine and serene atmosphere. To that end, if you're planning a visit the area, take note of a new organization - the Carmel Valley Wine Experience (CVWE). A part of the local chamber of commerce, the CVWE is devoted to highlighting many of the regional activities, and in particular the wine tasting rooms found in the valley. The organization offers for sale a "Cellar Pass" that affords patrons the opportunity to taste at eight tasting rooms (or just at Mercy eight times) for fifty dollars. More information and ticketing details can be found on the website www.cvwineexperience.com.



On a similar note, don't miss the upcoming **Carmel Valley Art & Wine Celebration** on Saturday, June 21st. It will be held for the first time in the Carmel Community park. More information and tickets can be found through the Carmel Valley Chamber of Commerce website, www.carmelvalleychamber.com.

family we source three of our favorite Pinot Noir clones - Dijon Clones 115 and 667, as well 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.

Ms. Daniel had the following comment to state with regards to the wine, "The 2010 is bright and spicy, with raspberry and cherry flavors." Short, sweet and right on point.

We hope you enjoy the wines!

Mark Dirickson Mike Kohne

 
[Wine technical notes are enclosed]

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Member News:

In the Tasting Room: Mercy is offering some special tasting room only deals: If interested call or send us an email:

\$90.00* - 6 btcls of 2009 Griva Vineyard Chardonnay (4 Star Gold Medal at Orange Co WC)

\$99.00* - 6 btcls of 2009 Zabala Vineyard Pinot Noir.

*Price includes tax. No additional discounts will be applied. Shipping is complimentary.

SAVE THE DATE(S) -

June 21 - Carmel Valley Art & Wine. From 11am - 4pm. More details in the main article.

June 21 - Walk in the Wild, Oakland Zoo. From 5-8pm. Visit www.oaklandzoo.org.



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FROM THE

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Sauvignon Blanc - Musque in Monterey

Now that the summer temperatures are upon us, it's an appropriate time to discuss the virtues of the noble Sauvignon Blanc. Like all products of the fermented grape, not all "Sauv Blancs" are created equal. In fact, as one of the world's most versatile grapes, its wines take on many shapes and styles predetermined by a multitude of factors; like region, clones, and vinification techniques. That said, Monterey County boasts one of the most compelling stories of Sauvignon Blanc - the Musque clone. A low-yielding clone that thrives in cool, coastal regions has lineage back to Bordeaux (Pont de la Maye), and is the principal component of many of California's most revered Sauvignon Blancs.

The Arroyo Seco's place - 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 clones 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 stemmed from its unique and exotic flavor components. Generally racy because of elevated acid levels, commonly bouquets 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 a great one from the very special Musque clone. In fact, the next shipment will include the Mercy 2013 Zabala Vineyard Sauvignon Blanc. So be on the lookout...

- Wine Competition Results -

Every springtime the Mercy calendar is marked the annual wine competitions - It's the season. And with every passing year it seems two or three new competitions crop up. That said, we generally participate in a few of the long standing and highly recognized versions. To date, we've had a pretty good season (given we only send a few wines per competition)!

SF Chronicle's Wine Competition: Double Gold - 2012 Chardonnay, Zabala Vineyard & Gold - 2012 Chardonnay, Riverbed

12th Annual Pinot Noir Shootout: Gold - 2010 Arroyo Seco Pinot Noir & 2010 Pinot Noir, Zabala Vineyard

Orange County Wine Competition: Gold - 2010 Arroyo Seco Pinot Noir & 2012 Chardonnay, Zabala Vineyard

Critics Challenge International Wine Competition: Gold—2010 Pinot Noir, Cedar Lane Vineyard & 2012 Chardonnay, Riverbed