

THE MERCY MESSENGER

Monterey County

Summer Shipment

Volume 6, Issue 2

Happy Happenings... Amongst the Vines

A Day in the Vineyard Party - Thanks to all those members that made it to the Mercy Club party. And, to those that couldn't make this year's celebration, we hope to see you next year! Held on May 5th at Michael & Vickie Griva's ranch in the heart of the



Arroyo Seco AVA's dried riverbed channel. The Griva barn and property served as the perfect setting to learn about the region - visualize and feel all the aspects - that make Mercy and other local wines so distinct.

A fun time for the winery staff, we had our growers on hand and got to mingle with our wonderful club members. To celebrate the occasion we brought out many fun wines; we enjoyed pouring two library wines from our inaugural vintage (2008), as well as many current and "future" releases like the 2014 (dry) Riesling, 2014 (dry) Rose and 2013 Riverbed Pinot Noir. In addition, we offered guest a sensory challenge with a blind



tasting of our single vineyard pinot noirs (congratulations again to the few that were able to pick out the wine from each vineyard).

Making it a day to remember, our host Michael Griva provided tours of his family's vines in his 1916 Buick. The tours began at his overlook, a panoramic spot that provides vistas of the riverbed channel as well as the gorge and bench land - both Arroyo Seco AVA and Santa Lucia Highlands AVA terrain. From there guest were taken through and across his hundred-plus acre property which includes both cobblestone strewn dried riverbed and a set of contoured benches.

All-and-all it was a memorable day, with good food, music, wines, and of course, friends! Guests got to see the terrain and the people, that make the Arroyo Seco so special!

In this Shipment: Summertime Fun!

A couple elegant beauties find their way into the wine club this quarter; the 2013 Arroyo Seco Sauvignon Blanc and the 2012 Cedar Lane Vineyard Pinot Noir. Both are ideal, vibrant and aromatic versions of their respected varietals and perfect for the impending warmer temperatures of Summer!

The 2013 Arroyo Seco Sauvignon Blanc is a blend of two vineyards in the Arroyo Seco dried river channel; it is predominately sourced from Windmill Vineyard with splash (about 15%) from the Zabala Vineyard. From both properties we receive the brilliant Musque clone (FPS 27). In both cases, the grapes were whole cluster pressed and fermented in

stainless steel. The wine is innately racy yet due to the clonal makeup displays a nice richness on the palate. Exotic in nature, the wine showcases tropical fruit tones as pineapple, papaya and green melon mingle together. In the recesses of the bouquet, notes of white peach, citrus rind, green tea leaves, lemongrass and minerals all dance together and complete the wine.

The 2012 Pinot Noir from Cedar Lane Vineyard just received a Gold Medal at the 2015 Pinot Noir Shootout. Perennially the pinot from this vineyard produces Mercy's most "old world" version of the grape - layers of fruits in concert with spice, flora and fauna. We receive a 50/50

split of Pommard Clone (4) and Dijon Clone 667. Vinified in small micro-bins with hands-on attention, the wine was barrel aged in French oak (15% new) for eleven months. A pale garnet color, the wine is extremely perfumed and shows a great depth of fruit flavors with wonderful bright, juicy acidity.

The 2012 Cedar Lane Pinot is broad, featuring red and black toned fruits - cherry, raspberry, cranberry and plum. In concert with the fruit, aromas of baking spices, mineral and floral notes are elegantly balanced in the bouquet.

As always, we hope you enjoy the wines!


Mark Dirickson


Mike Kohne

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-Out and About with Mercy-

June 20 - 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.

June 27 - 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.

November 5-7 - Big Sur Food & Wine. "SAVE THE DATE"

-Special Wine Club Offer-

The 2010 Cedar Lane Vyd Pinot Noir is 50% off to club members by the half-case... the wine just received 90pts from BurgHound (2nd Qtr 2015) and in December 2014 had been given 92pts from Wine Enthusiast where it was also recapped in article "Well Aged Beauties" by Matt Kettman. Visit the website or call to order!

MERCY
VINEYARDS

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ARTISAN WINES FROM THE ARROYO SECO

Mercy Wine Tasting Room
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Thurs - Sun, 11:30am to 4:30pm | T. (831) 659-4321

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Chef's Corner - Sauvignon Blanc Pairing

By Chef Julie Hoskins, *The Unexpected Chef*

Sweet Pea Soup and the Mercy Arroyo Seco Sauvignon Blanc



A Chef's number one inspiration for dishes comes from the seasons. We all have a foundation of popular dishes we create and change as seasonal product arrives in the market. Beyond the obvious dishes that most chefs enjoy, many are inspired by seasonal change. I am also inspired by color. The past few

days I've driven through wine country and couldn't help but notice the grassy strips of green coaxed from winter's dormancy between the rows of vines. That beautiful green that beckons spring and hints of bud break to follow is the inspiration for a sweet pea soup to pair with the Mercy Arroyo Seco Sauvignon Blanc.

The soup is delicate, but very fresh tasting. I use frozen peas, one of the ingredients that is almost better frozen than fresh as peas are picked and frozen at their best. You can substitute fresh, just plan on a short window for getting fresh, shelled peas. Of course, you could shell them yourself if you're wanting to feel "at one with the universe." The tang of creme fraiche rounds out and balances the soup. This is a perfect starter or even as a lunch to accompany a delicately nuanced, yet balanced, wine like the 2013 Mercy Arroyo Seco Sauvignon Blanc.

Sweet Pea Soup (serves 6)

1 quart veggie stock (see chef note)
2 tablespoons olive oil
1 shallot, chopped
32 oz. frozen or fresh sweet peas (reserve 1/2 cup for garnish)
2 tablespoons fresh tarragon, chopped
1/2 cup heavy cream
1/2 cup creme fraiche

Heat 3 quart pan to medium. Add olive oil. When heated, add chopped shallots and cook 15 minutes over medium low heat. Don't let shallots brown, so watch and reduce heat as needed. Add veggie stock and frozen peas. Cook for 10 minutes or until peas have thawed. Remove from heat and add fresh tarragon. Blend in batches until smooth. You can strain for an ultra smooth texture. Place back on burner and add heavy cream. Heat until warmed over medium heat. Meanwhile bring small pot 1 1/2 quart size filled with salted water to boil. Blanch reserved peas for one minute. Remove with spider or slotted spoon and place in ice bath to retain bright green color. Serve soup in shallow bowls. Drizzle with creme fraiche. Place a few blanched peas on top of creme fraiche. You can garnish with more fresh tarragon. Serve with the Mercy Sauvignon Blanc.

Chef's Note: Veggie Stock can be made with cut up leeks, carrots, celery and fresh parsley. Place chopped vegetables in 6 qt. stock pot. Cover with water and bring to boil. Turn heat down and simmer one hour. Strain vegetables and discard.