

THE MERCY MESSENGER

Monterey County

Summer Shipment, May 2016

Volume 7, Issue 2

GRIVA Fun! And Rosé O'Clock!

On Sunday, July 10th Mercy will pay homage to the Griva Vineyard with an expose of wines at Lokal restaurant in the Carmel Valley village. This special wine & food event culminates with a vertical tasting and retrospective of 4 vintages of Pinot Noir, poured side-by-side. In total four-courses will be paired with Mercy wines by Lokal chef Brendan Jones.



Held from 3pm to 5pm, Mercy winemaker Mike Kohne will be joined by Winegrower Michael Griva to present the wines and vineyard - a property straddled by the Arroyo Seco River which features a dense, granitic cobblestone surface and subsoil. It is one of the most unique sites not only in Monterey County but all of California.

The event will kick-off with a Rosé reception on the patio, followed by a showing of the 2014 vintage Chardonnay from Griva Vineyard. The sit-down tasting will follow suit with a fourth, fresh dessert-

course being paired with a pre-release 2014 Griva Vineyard Pinot Noir.

Space is limited to 30 people. The ticket price is \$45 per person. *Club members can apply code 'club' for a \$15 discount per person* (discount is good for up to three people). To learn more and to purchase tickets please visit the Mercy website, www.mercywines.com and click on "Events" (link to ticket purchase via EventBrite.com)

ROSÉ in the Tasting Room! 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 pommarid clone Pinot Noir from Cedar Lane Vineyard.

Fermented dry, this fun yet compelling and nuanced wine is a testament to its origin. Showcasing notes of strawberry, rhubarb, rose petal and minerals. This wine is 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... It's never around long!



In this Shipment: Summertime Fun

With grape clusters blooming on the vine, it means Summer is just around the corner. And, what better way to kick off the impending Summer, then with a couple of wines that showcase what makes the Arroyo Seco so special: the 2015 Zabala Vineyard Sauvignon Blanc and the 2013 Cedar Lane Vineyard Pinot Noir.

The 2015 Zabala Vineyard Sauvignon Blanc is a fun, small lot wine that highlights all that is beautiful with Monterey County Sauv Blancs. The lineage of this, stainless steel fermented and aged, Sauvignon Blanc is the Musque Clone - which does very well in a cool, Region I (UC Davis scale)

growing region because it requires fewer degree-days to ripen. A low yielding clone, found in the extremely stressing cobblestone soil of Zabala Vineyard has given way to an innately racy wine which boasts exotic aromas of melon, passion fruit, Jackfruit and minerals. It is round and richly textured yet very lively! It is hard not to love.

The 2013 Cedar Lane Vineyard demonstrates many of the features we love about point noir grown in the Arroyo Seco. A 50/50 blend of two clones - the classic pommarid clone and Dijon clone 667 - the fruit was gently de-stemmed and transferred to open top bins for fermentation and extraction.

Following a 48-hour settling period the bins were inoculated and over twelve days the rising fermentation caps were punched by hand. At dryness, the wine was pressed and transferred to French oak barrel.

Ultimately the wine displays an old-world nature as red and black toned berry fruit are found in concert with baking spices as well as floral and earthy, mineral notes. Akin to Burgundy the wine is very elegant and just gets better as the bottle is open!!

We hope you enjoy!

 
Mark Dirickson Mike Kohne

[Wine technical notes are enclosed]

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-Out & About with Mercy-

June 18 - Carmel Valley Art & Wine. From 11am - 4pm. Fun in the sun... this festival is set along Carmel Valley's Del Fino Place & the Village shopping center. It features art and wine of all kinds. Tickets available via www.carmelvalleychamber.com

June 25 - Walk in the Wild. 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.

- Save the Date -

Oct 1 - CVWE HARVEST Experience. The wonderful food & wine event returns for a second year. This "vintage" will take place at Carmel Valley Ranch and will feature local vintners, chefs and by the Sea from 2pm-5pm. For details visit www.cvwineexperience.com



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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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“Riverbed” 2013s - MW’s take & more

The title Master of Wine (MW) is considered the highest level one can achieve in the study of wine. One of just thirty-three Americans with such a distinction, Mr. Roger Bohrmich MW is one of the most respected authorities of wine in the world. In April (2016), the Mercy wines were reviewed by Mr. Bohrmich. 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 2013 Chardonnay, Riverbed: “Yellow gold to the eye. The nose is exceptionally clean and opens to display attractive complexity and underlying richness. The aroma is dominated by ripe lemon peel, an accent of mandarin orange and a distinctly creamy quality. On the palate, this engaging Chardonnay is caressing and sensual, mouth-filling and harmonious. Beautifully

proportioned, with complementary, well-integrated oak, the wine pairs richness and ripe acidity. The finish offers a toasted signature and touch of phenolic grip. A finely crafted example of contemporary barrel-fermented California Chardonnay.”

Notes on the 2013 Pinot Noir, Riverbed (in last shipment):

“Pale garnet red with clear purple rim. The nose is highly expressive, marked by a mélange of red cherry and red apple fruit along with a candied accent. There is a note of vanilla, but the oak (18% new) is otherwise hidden, and there is a hint of white mint. In the mouth, the wine is mouth-coating but not heavy, with considerable glycerol and a distinct flavor of candy apple. The wine’s viscosity is offset by moderate acidity, providing freshness. The final impression is of richness and warmth.”



Recently the 2013 Riverbed Pinot Noir was also given **92 points & Gold Medal** from Tastings (Beverage Testing Institute):

“Garnet color. Bright, fruity, spicy aromas and flavors of cherry gelato, spiced pomegranate, and toffee with a supple, tangy, dry-yet-fruity medium body and an effortless, compelling, long marinated beets, roasted nuts, and spicy orange chiffon finish with light oak. A delightfully savory, smooth and well balanced pinot noir that will be very versatile.”