

# THE MERCY MESSENGER

Monterey County

Winter Shipment, November 2015

Volume 6, Issue 4

## 2015 Harvest Recap

Meeting in the sleepy winery cellar during the middle of October Mercy Vintners, Mark Dirickson and Mike Kohne, along with consulting Winemaker Alan Phillips stood around discussing the anomaly that was the 2015 Harvest in California, Monterey County and the Arroyo Seco AVA in particular.

"I've been doing this along time" mentioned Vintner Mark Dirickson, as he referred to his 30-year-plus history in the California wine industry, "and the 2015 Harvest was an outlier for sure." He continued, "to have no more fruit hanging on October 1st is a first."

As the group bounced reflections off each other, the subject of this Harvest was encapsulated as follows: it began relatively early on August 25th, with Pinot Noir grapes from the Zabala Vineyard - certainly the earliest pinot noir pick on the record at the winery. Six days later, on the final day of August, the Sauvignon Blanc rolled in and from there the harvest picked up steam. The final pick in 2015 were chardonnay grapes from Zabala Vineyard which came in on September 21st. That said,



Harvest was not finished until the final fermentation bins of Pinot Noir were pressed on September 28th and the equipment received its final cleaning and got put away.



Last Pick of Pinot - Sept 21

It was the Eighth harvest in the winery's history and in total over 35 tons of fruit were processed by the winery in a condensed period of 27 days. "All-and-all, it looks to be another great vintage for Mercy," noted winemaker Mike Kohne. He continued, "although it had its quirks, the fruit from the vintage came in technically sound which is all we can ask for." He then quipped, "now we just have to make sure that we don't screw it up!"

Overall the 2015 Harvest is going to be etched in the minds of many in the wine industry as *Unusual*. However, not because of the wine quality, but rather because Californian wineries could relax and enjoy Halloween!

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### From the Tasting Room:

**Some special deals great for impending Holidays** - Mercy is offering some special "tasting room only" deals. If members are interested please call (831-659-4321) or send us an email:

- \$90.00\* - 6 bottles of 2012 Griva Vineyard Chardonnay.
- \$99.00\* - 6 bottles of 2010 Cedar Lane Vyd Pinot Noir.
- \$99.00\* - 6 bottles of 2010 Griva Vineyard Pinot Noir.
- \$99.00\* - 6 bottles of 2010 Zabala Vineyard Pinot Noir.

\*Price does not include tax. No additional discounts will be applied. Shipping is complimentary for club members only.

### New Products Available -

Carmel Honey Company - 12oz Honey - \$15.00. *Delicious local product from middle school student Jake Reisdorf and his collection of bee hives in the Monterey area.*

Omnivore Salt - 6oz - \$10.00. *From master forager Angelo Garro, blend of Northern California Sea Salt & Organic Spices. Recommended by Alice Waters and Michael Pollan.*

## In this Shipment: Holiday Time!

As the Holidays approach, we are excited to share with our members a couple of winter favorites. Both selections, our inaugural, dry 2014 Riesling as well as the 2012 Syrah, come from the meager and rocky Zabala Vineyard.



The Zabala property has been in the family's hands since the Spanish Land Grant. It is located adjacent to the seasonal creek and in the dry riverbed corridor of the appellation.

It is a property in stark contrast to the properties that encompass much of the fertile Salinas Valley.

Granite-based rock washed out of the Santa Lucia Mountains litter the surface soil which is very meager and shallow. Planted in 1972, this windswept vineyard is meticulously managed by the Zabala family.

An intriguing wine and an ideal pairing for the impending Thanksgiving bird, the 2014 Zabala Vineyard Riesling was stainless-steel fermented and aged. Picked at low sugars (21.5 degrees Brix) and fermented dry, this Riesling is styled towards a "Troken" Germanic wine. A blend of two German clones, this

wine showcases notes of nectarine, pear, honeysuckle, lemongrass, anise and mineral tones. It is crisp and clean with elegant texture and dry finish.

The 2012 Zabala Vineyard Syrah is a combination of three Syrah clones; two French and one Aussie clone. All co-fermented, the wine was aged for 18 months in French oak. Sourced from a cool climate, the fruit comes in with a rich, broad flavor profile. The bouquet notes aromas of late-summer plum, blueberry, mocha, lavender, violets and spice. On the palate the tannins are well integrated and provide a supple texture.

We hope you enjoy the wines!



Mark Dirickson



Mike Kohne

MERCY  
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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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## Recent Enthusiasm in Wine Enthusiast

The December 2015 issue of Wine Enthusiast will be hitting newsstands in the coming weeks. Much to the winery's delight the issue includes reviews of Mercy's current, 2012 vintage Single Vineyard Pinot Noirs. The reviews are all 90+ points and Central Coast Contributing Editor Matt Kettmann, who last December's issue included the 2010 Mercy Cedar Lane Pinot Noir in his article "Ready-Aged Beauties", had the following comment about the Mercy 2012 Pinot Noirs, "This is proving to be a great vintage for this emerging producer in an increasingly exciting region of mid-Monterey County." As for the specific reviews, they are as follows:



94  
POINTS

### **Mercy 2012 Zabala Vineyard Pinot Noir (Arroyo Seco).**

Coming from a block of vines called South Pointe that are planted closest to the vineyard's creek, this wine shows plum and raspberry fruits on the nose along with smoked licorice and black

slate. It's ripe in raspberry flavor at the tip of the sip, but then clings to a restrained line of graphite and peppery, acidic spice, continuing to evolve deep into the finish.

93  
POINTS

### **Mercy 2012 Griva Vineyard Pinot Noir (Arroyo Seco).**

From a vineyard that's bisected by a seasonal creek comes another excellent showing from this vintage, with black slate, lightly smoked blackberries and bloody iron on the nose. The palate is quite lush, with more smoke, brambly berries and roasted fennel, all clinging to a strong graphite core.

92  
POINTS

### **Mercy 2012 Cedar Lane Vineyard Pinot Noir (Arroyo Seco).**

This is proving to be a great vintage for this emerging producer in an increasingly exciting region of mid-Monterey County. Graphite, crushed rocks, rose petals and cranberry show on the nose, followed by a palate of black peppercorns, eucalyptus, snappy black raspberry and lots of black clove.

These wonderful scores, in concert with the 92 points and Editors' Choice designation received by the **Mercy 2012 Riverbed Pinot Noir** (February 2015 issue), do showcase the prowess of the 2012 vintage as well as the enthusiasm the Wine Enthusiast has for the Mercy Pinot Noirs! We hope you have been enjoying these wines too!!