

MERCY

2010 Chardonnay
Griva Vineyard
Arroyo Seco

VINEYARD NOTES

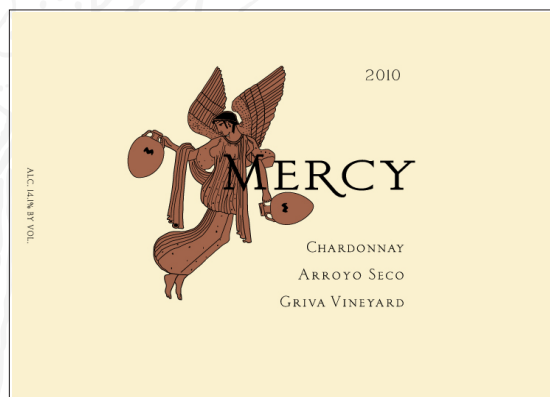
Found in the heart of the Arroyo Seco growing region, the Griva Vineyard is located in the midst of a dried riverbed. It is a place where sandy, well-drained surface soil meets hard pan subsoil just below the surface. Add to those low yielding conditions, the large river rocks that litter the surface as well as howling wind and foggy mornings and you have an ideal location for the cultivation of distinct Chardonnay grapes. Meticulously farmed by owner Michael Griva the vineyard is home to many different varietals, including the Robert Young clone of Chardonnay.

WINEMAKING NOTES

Hand-harvested on the morning of October 22, 2010. At the winery, the fruit was whole-cluster pressed, and inoculated with Prix de Mousse (yeast isolate) following two days of cold stabilization. Racked to French oak barrels (20% new), the wine was fermented and aged for eleven months on its lees, which were stirred bimonthly. The wine completed malolactic fermentation, and was bottled on October 11, 2011.

TASTING NOTES

Showcasing the uniqueness of the vineyard, this wine's bouquet features exotic citrus and Bosc pear aromas in concert with orange zest, floral and mineral notes. On the palate, the texture is creamy yet replete with bright acidity.



TECHNICAL DATA

VINEYARD:	Griva Vineyard
COMPOSITION:	100% Chardonnay Robert Young clone
HARVEST:	October 22, 2010 23.7° Brix
FERMENTATION:	100% Barrel Fermented 100% Malolactic
OAK:	French Oak, 20% New
COOPERS:	Francois Freres & Siguin Moreau
BOTTLED:	October 11, 2011
ACIDITY:	0.59
pH:	3.55
ALCOHOL:	14.1%
PRODUCTION:	134 cases
RETAIL PRICE:	\$30.00

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