

MERCY

2010 Chardonnay Zabala Vineyard Arroyo Seco

VINEYARD NOTES

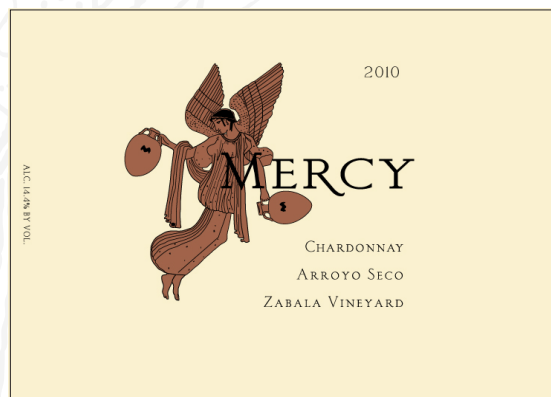
Dating back to the Spanish Land Grant, the Zabala family has been stewards of the same ranch for seven generations. The property encompasses much of the Arroyo Seco dry riverbed and is known for its windy exposure and rocky, meager soil. Vines were first planted in 1972 and the vineyard is home to many different varietals, including clone 4 of Chardonnay.

WINEMAKING NOTES

Following a long ripening season we harvested the Zabala Vineyard chardonnay by hand on the morning of October 20, 2010. At the winery, the grapes were pressed whole-cluster and, after 2 days of cold stabilization, the juice was inoculated (prix de mousse yeast isolate). Racked to French oak barrels, the wine was fermented and aged in six, neutral casks (one and two year-old Francois Freres barrels) for fourteen months. Given the great natural acidity found in the fruit winemaker Alan Phillips opted to age longer in neutral barrels to achieve balance and let this hallmark vintage shine.

TASTING NOTES

The stony ground of Zabala Vineyard is highlighted in this wine as minerality is a key focal point. Beyond granite and flint aromas, the wine's bouquet features classic green apple and Bartlett pear, orange blossom with a touch of vanilla bean and cream. The palate is balanced as rich and round textures are met with abundant bright, crisp acidity.



TECHNICAL DATA

VINEYARD:	Zabala Vineyard
COMPOSITION:	100% Chardonnay Clone 4
HARVEST:	October 20, 2010 24.2 ° Brix (avg)
FERMENTATION:	100% Barrel Fermented 100% Malolactic
OAK:	French Oak, Neutral Francois Freres
BOTTLED:	December 18, 2011
ACIDITY:	0.63
pH:	3.58
ALCOHOL:	14.4%
PRODUCTION:	142 cases
RETAIL PRICE:	\$30.00
RELEASE DATE:	Summer 2013

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