

# MERCY

## 2010 Syrah 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 Riverbed and is known for its rocky, gravelly soils. Vines were first planted in 1972 and the vineyard is home to many different varietals, including multiple clones of Syrah.

### WINEMAKING NOTES

The 2010 vintage fruit experienced an extremely foggy, and thereby extended, growing season. Always the last grapes to be harvested, Syrah was picked on separate days in late October. In total, three clones were selected in equal proportion: one ton each of clones 7, 470 and 877. A *Barossa* clone and two French ENTAV clones, respectively, were gently crushed into macro-bins. Following a two-day cold soak, the bins were inoculated (D254 - a yeast isolate from the Rhone Valley) and, following fermentation and extraction, the wine was pressed at dryness using a small basket press. Racked to barrel, the wine aged 21 months in French oak (16% new).

### TASTING NOTES

This wine expresses the purity of fruit and layers of flavors inherent to Syrah grown in Monterey's, marine-influenced, climate. Raspberry cream and dusty plum aromas abound as lavender, vanilla bean and exotic spice notes complete the bouquet. Complex and elegant, the texture on the palate is rich with firm yet supple tannins and a long finish.



### TECHNICAL DATA

VINEYARD:	Zabala Vineyard
COMPOSITION:	100% Syrah Clones 7, 470, 877
HARVEST:	October 28 & 30, 2010
OAK:	French Oak, 16% New Francois Freres, Demptos, Gamba & Saury
BOTTLED:	August 18, 2012
ACIDITY:	0.59
pH:	3.72
ALCOHOL:	14.1%
PRODUCTION:	155 cases
RETAIL PRICE:	\$28.00

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