

# MERCY

2013 Pinot Noir  
Zabala Vineyard  
Arroyo Seco

## VINEYARD NOTES

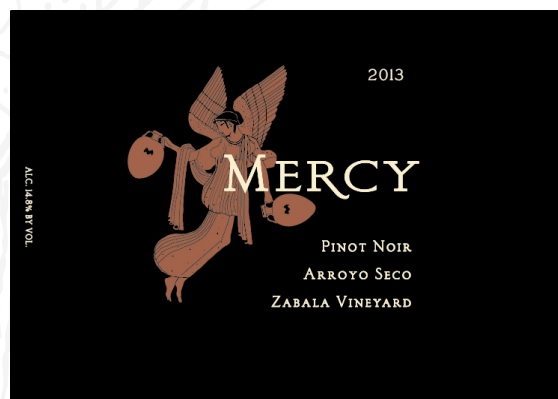
Dating back to the Spanish Land Grant, the Zabala family has been stewards of the same ranch for seven generations. The wind-blown property encompasses much of the Arroyo Seco “Riverbed” and is known for its rocky, gravelly surface soil-types. Vines were first planted in 1972 and the vineyard is home to many grape varieties, including various clones of Pinot Noir.

## WINEMAKING NOTES

Hand-harvested in late September, three different clones were selected from the vineyard’s *South Pointe* block, a rock-strewn locale adjacent to the region’s seasonal creek. At the winery, fruit was gently crushed and de-stemmed, with the resulting *must* racked to macro-bins. Allowed to cold soak for two days the juice was inoculated with yeast strain RC212 (a yeast isolate from Burgundy). A 14-day fermentation and extraction period ensued with manual punch-downs employed to re-engage skin-to-juice contact. Once pressed the wine was transferred to French oak barrels where it spent eleven months before being bottled on September 26, 2013.

## TASTING NOTES

A selection of six barrels, this wine showcases the overt and bright nature of Pinot Noir grown on the Zabala ranch. Aromas of black cherry and boysenberry mingle with notes of baking spices, sandalwood and earthy tones. Richly textured, firm tannins enhance the fruit flavors on the palate and melt away as part of the long finish.



## TECHNICAL DATA

VINEYARD:	Zabala Vineyard
COMPOSITION:	100% Pinot Noir 25% - Pommard Clone 4 40% - “Dijon” Clone 115 35% - “Dijon” Clone 667
HARVEST:	September 23, 2013
OAK:	French Oak, 16% New Dargaud Jaegle, Francois Freres & Mercurey
BOTTLED:	September 9th, 2014
ACIDITY:	0.57
pH:	3.84
ALCOHOL:	14.8%
PRODUCTION:	147 cases
RETAIL PRICE:	\$38.00

HAVE  
MERCY

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