

# MERCY

## 2013 Sauvignon Blanc Arroyo Seco

### VINEYARD NOTES

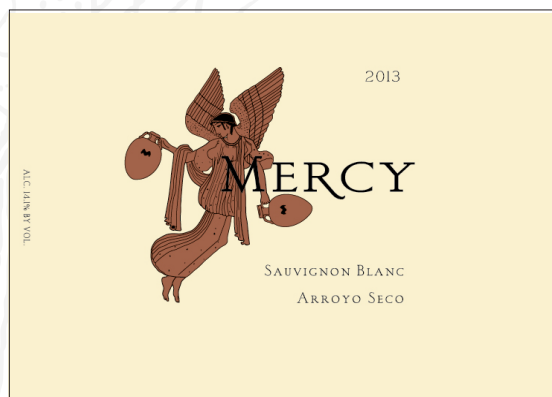
The combination of two vineyards in the Arroyo Seco dried riverbed corridor: Windmill Vineyard and Zabala Vineyard. Situated in the ancient riverbed channel both properties feature meager topsoil, scarred with beds of granite and shale cobblestones and, in concert with howling winds, dense fog as well as the low-yielding nature of the Musque clone (FPS 27), hamper vigor in the vineyard. The result of such natural stress on the vines is high quality fruit with a compelling nature.

### WINEMAKING NOTES

Harvested within one week of another in early-September, the Sauvignon Blanc grapes were whole-cluster pressed and racked to stainless steel tanks. Cold settled for two days the wine was inoculated (with *prise de mousse* yeast isolate) and fermented in stainless steel tanks. Aged in stainless steel casks, the wine was ultimately bottled on May 22, 2014.

### TASTING NOTES

Popular in cool-climates like the Arroyo Seco (UCD region I) the Musque clone produces an exotic, old-world style of Sauvignon Blanc. Innately racy, the clone achieves a rich and round mouth texture without any secondary fermentation. Straw-like in color, the bouquet features notes melon, Meyer lemon and mineral characters. Replete with acidity, the wine is aromatic, clean with great verve.



### TECHNICAL DATA

VINEYARD:	Windmill Vineyard (86%) Zabala Vineyard (14%)
COMPOSITION:	100% Sauvignon Blanc Musque Clone
HARVEST:	Early September 2013 23.2° Brix (avg)
FERMENTATION:	100% Stainless Steel 75-gal Mueller Barrels
BOTTLED:	May 22, 2014
ACIDITY:	0.66
pH:	3.29
ALCOHOL:	14.1%
PRODUCTION:	251 cases
RETAIL PRICE:	\$16.00

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