



2010 Black Bear Block Syrah

Estate Grown and Bottled, Santa Ynez Valley

Vineyard:	Zaca Mesa Vineyards: Black Bear Block (Mesa H)
Composition:	100% Syrah (Estrella clone)
Harvest:	October 20, 2010
Cooperage:	18 months in French oak, 80% new
Bottled:	April 16, 2012
Total Acidity:	0.647 g/100ml
pH:	3.52
Alcohol:	13%
Production:	500 cases

Winery History

We hand craft our wines with integrity using traditional methods from grapes sustainably grown in our Santa Barbara County vineyard. Since 1973, we have farmed and nurtured our vineyard to produce wines that are true to the unique spirit of our land. We began growing Rhone varieties in 1978 when we were the first to plant Syrah in Santa Barbara County. Over the years, we have learned that grapes indigenous to the Rhone Valley of France are ideally suited to our estate. Since 1997, the winery has replanted more than half of its original vines with a high-density planting of new rootstock and clone combinations.

Our Estate

Our vineyard soils are Chamise Loam which are well-drained soils that developed over gravelly beds of silt and clay, and sandy water-deposited materials. These soils are on dissected high terraces (or mesas) with elevations of 1500 feet above sea level. This high elevation provides cooler nights, which translates into wines retaining their natural acidity.

Growing Season and Harvest

2010 was an exceptionally cool and long growing season for the Santa Ynez Valley. Summer did not give us the usual heat we expect, leading to fruit that developed at a very slow and steady pace. Picking began in late-September, about a month behind normal, while finishing in mid-November. The mild year provided flavor development without excess sugar for wines of great quality and beautiful balance.

Winemaking

After hand harvesting, the grapes are placed into small open top bins to ferment with native yeast. During the month long fermentation, the skins were punched-down by hand twice a day to extract rich color and fine tannins. This wine was then placed into French oak barrels for 18 months to age.

The Wine

The Black Bear Block is a 3 ½ acre block planted on its own roots in 1978. Named for the many black bears that live around our vineyard, the Black Bear Block was the first Syrah planted in Santa Barbara County and is now the oldest remaining Syrah vineyard on the Central Coast.

Our 2010 Black Bear Syrah displays blackberry, violets, cassis, mocha, tar, and our signature sage spice. Elegant yet powerful, this wine coats the palate with layer after layer of complex flavors and silky tannins. It should be enjoyed with hearty dishes over the next ten years.

~ Eric, Kristin, Agustin, Ruben, Jose, Angel, & Ramirez

Winemaking and Vineyard team

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