



2010 SYRAH

ESTATE GROWN AND BOTTLED
SANTA YNEZ VALLEY

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 wines indigenous to the Rhone Valley of France are ideally suited to our estate.

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. Since 1997, the winery has replanted more than half of its original vines with a high-density planting of new rootstock and clone combinations.

Growing Season

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 Syrah and Viognier grapes were placed into small open-top bins to co-ferment. During fermentation, grape skins were punched down twice a day resulting in a wine of intense color, rich flavors and fine tannins. The wine was then placed into French oak barrels for 16 months to age.

The Wine

Zaca Mesa Winery was the first to plant Syrah in Santa Barbara County in 1978. Today we farm over 100 acres of Syrah on our estate comprising 9 different clones. The diversity of vine age and clones provides our Syrah's with complexity and depth. Even with 30 years of experience with Syrah on our land, we continue to learn and improve our practices to make better wine.

Our 2010 Syrah displays bright blackberry, wild-berry, flowers, mocha, pepper and our signature sage spice. The silky finish lingers from the ripe tannins with a touch of smoky oak. A traditional pairing for this wine is a rack of lamb marinated in rosemary and garlic.



TECHNICAL NOTES

Vineyard Blocks	Zaca Mesa Vineyards, Chapel F; Cushman A & B; Mesa A & B
Composition	94% Syrah, 6% Viognier (co-fermented)
Harvest	October 7 – November 6, 2010
Cooperage	16 months in French oak; 19% new
Bottled	April 2012
Total Acidity	0.603 g/100mL
pH	3.57
Alcohol	13.6%
Production	12,400 cases

— Eric, Kristin, Agustin, Jessica, Ruben, Jose, Angel & Ramirez

Winemaking and Vineyard team