



2010 MESA RESERVE 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 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 were destemmed and placed into small open top bins to ferment. During the three week fermentation, the skins were punched-down by hand twice a day to develop rich color and fine tannins. Once dry, the wine was placed into new French oak barrels for 17 months to age. Individual barrels were selected to create this reserve.

The Wine

In 2004, we planted our "Mesa B" block totaling 26.5 acres with 5 syrah clones (174, 383, 470, 877 and Estrella) in ten different sub-blocks with high-density spacing (6 feet between rows and 4 feet between vines). Only a half mile away from our Black Bear Block the first Syrah planted in Santa Barbara County in 1978, this block offers a great contrast to it in vine age and clones.

The 2010 Mesa Reserve Syrah reflects the cooler 2010 vintage with the spicier side of Syrah. There is a mixture of pepper and baking spices, highlighted by bright blackberry, savory herbs and violets. The creamy oak tones are balanced by the wines bright acidity and elegant tannins, all leading to a satisfying finish.

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

Winemaking and Vineyard team



TECHNICAL NOTES

Vineyard	Zaca Mesa Vineyards: Mesa B
Composition	100% Syrah (174, and 383 clones)
Harvest	November 2, 2010
Cooperage	17 months in French oak, 62% new
Bottled	April 17, 2012
Total Acidity	0.606 g/100ml
pH	3.64
Alcohol	13.7%
Production	878 cases