



2011 Z CUVÉE

ESTATE GROWN AND BOTTLED
SANTA YNEZ VALLEY

Winery History

Our wines are made from sustainably farmed grapes that are estate grown, produced and bottled. With over 40 years of grape growing experience in the Santa Ynez Valley, our winemaking and vineyard teams meticulously farm our vineyard to focus on terroir-driven wines. We began growing Rhône varieties in 1978 when we were the first to plant Syrah in Santa Barbara County. Since then, we have determined that varietals planted in the Rhône Valley of France are best suited to our estate.

Our Estate

Purchased in 1972, our vineyard soils are composed of Chamise Loam and Chamise Shaly Loam. They are well-drained soils that developed over gravelly beds of silt, clay, shale rock and other 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 high-density plantings of Rhône varietals with new rootstock and clone combinations.

Growing Season and Harvest

2011 was another exceptionally cool year. A hard freeze occurred on April 8th and 9th damaging our vines new growth. Late-spring was unusually cold and wet, which limited fruit set and dropped yields even further. Summer was generally mild with a lot of ocean moisture leading to a harvest that started two weeks later than normal. We very patiently waited while the grapes ripened, with the final grapes being picked in early November. With historically low yields and a mild growing season, you'll find 2011 to be a year with exceptional quality and depth.

Winemaking

After hand harvesting early in the morning, the grapes were gently de-stemmed, fermented, and then put into French oak barrels where they aged separately for seven months. Once the final blend (or Cuvée) was determined the wine was placed back into barrel for an additional eight months to allow for perfect integration of each component.

The Wine

We have been producing this Rhône-style blend since 1992. It is inspired by the wines of Côtes du Rhône, where they have been blending these varieties together for centuries to create wines that are greater than the sum of their parts.

Our 2011 Z-Cuvée is a complex Rhône-style blend. Mourvèdre brings notes of blueberry, meat and spice; Grenache adds rich raspberry aromas and flavors; Cinsault brings a touch of dusty berry.

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

Winemaking and Vineyard team



TECHNICAL NOTES

Vineyard Blocks	Chapel Blocks, Cushman Blocks, Mariposa Blocks
Composition	54% Mourvèdre, 42% Grenache, 5% Cinsault
Harvest	October 22 – November 4, 2011
Cooperage	15 months in French oak; 15% New
Bottled	February 6, 2013
TA pH	0.671 g/100mL 3.61
Alcohol	14.5 %
Production	1921 cases