



2013 Z GRIS

ESTATE GROWN AND BOTTLED
SANTA YNEZ VALLEY

Winery History

Our wines are made from sustainably farmed grapes that are 100 percent 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 learned that grape varieties 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 Rhone varietals with new rootstock and clone combinations.

Growing Season and Harvest

2013 was one of the driest years on record for Santa Barbara County. Perfect spring and early-summer conditions lead to a healthy sized crop despite the lack of rainfall. Summer had intermittent periods of very warm and moderate conditions leading to a harvest that started right on schedule. Harvest was fast and furious challenging our winemaking team to work very long days to bring in perfectly ripe fruit.

Winemaking

The Grenache Noir grapes used for our Z-Gris are hand harvested a few weeks early to highlight their naturally bright acidity. The grapes are then whole cluster pressed and placed into stainless steel tanks to complete fermentation. Without skin contact during fermentation, the juice has a soft pink color. Post-fermentation we added a touch of Mourvèdre for enhancement of both color and flavor.

The Wine

Zaca Mesa Winery has been proudly producing dry rosés for well over a decade. Our Z-Gris is always bone dry and meant for immediate consumption. Modeled after the dry rosés of Tavel and Provence, we use Grenache Noir as the dominate grape, with lesser amounts of Mourvèdre.

The 2013 Z-Gris is a balanced, mouth-watering wine. Notes of wild strawberry, kiwi and melon intermingle with raspberry and a touch of flinty minerality, leading to a long, lingering finish.

— Eric, Kristin, Agustin, Ruben, Jose, Angel, Gregorio & Ramirez
Winemaking and Vineyard team



TECHNICAL NOTES

Vineyard Blocks	Zaca Mesa Vineyards: Mariposa F, Cushman F, Chapel E
Composition	98% Grenache, 2% Mourvèdre
Harvest	September 18, 2013
Bottled	February 7, 2014
Total Acidity	0.699 g/100mL
pH	3.04
Residual Sugar	Dry
Alcohol	13.5%
Production	649 cases