



Zaca Mesa

2014 ROUSSANNE

2014



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ROUSSANNE

SANTA YNEZ VALLEY
ESTATE VINEYARD

COMPOSITION

100% Roussanne

VINEYARD

Zaca Mesa Vineyard
Foxen C (planted in 1999)

CLONES

Tablas Clone

HARVEST DATE

September 6, 2014

APPELLATION

Santa Ynez Valley

AGING

9 months in French oak: 35% new

TA | PH

0.681g/100ml | 3.17

ALCOHOL

14.5%

BOTTLED

July 1, 2015

CASES PRODUCED

419

WINEMAKING AND VINEYARD TEAM

Eric, Kristin, Agustin, Ruben, Randy, Jose
and Angel

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

Situated less than 30 miles from the Pacific Ocean, our vineyard is composed mainly of Chamise soils. These are shallow, well-drained soils that developed over gravelly beds of silt, clay, diatomaceous shale and other sandy water-deposited materials. These soils are found on dissected terraces and eroded hillsides with elevations between 1300 and 1500 feet above sea level. This high elevation combined with cool ocean breezes allow our grapes to retain 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

2014 marked another exceptionally dry year in Santa Barbara County. Unseasonably warm winter temps awoke the vines from their slumber a month earlier than normal. Luckily, spring was frost-free and warm, allowing the clusters to pollinate without interruption. A lack of fog in May, June and July along with warm summer temperatures sped up the ripening process, leading to one of the earliest harvests on record.

WINEMAKING

After hand harvesting, our Roussanne is gently pressed into both new and neutral French oak barrels to ferment for upwards of six months. While in the barrel, the wine was aged “Sur-lie” (on the yeast and solids) for up to nine months, with regular stirring to enhance the rich and creamy mouthfeel.

THE WINE

Roussanne is a richly complex white grape indigenous to the Rhône region of France. Here in California, Zaca Mesa Vineyard represents an ideal site, where complex sandy loam soils, high elevation and breezy afternoons produce one of the most complex and mineral-driven examples in California.

The 2014 Roussanne shows an impeccable balance between elegant textures and bright acidity. Its complex layers consist of spiced pear, bruised apples, pear skin, golden fig, beeswax, dried honey, mineral, and brown spices.