



2017 VIOGNIER

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 grape varieties 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 well-drained soils that developed over gravelly beds of silt, clay, diatomaceous shale, and other sandy water-deposited materials. These soils are on dissected terraces (or mesas) 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 re-planted more than half of its original vines and replaced them with high-density plantings of Rhône grape varieties, with new rootstock and clone combinations.

GROWING SEASON

2017 was an above average rainfall year which led to healthy cover crops and balanced soil health; providing much needed nutrients to the vines. Bud-break in late February through March was the start to a fairly uneventful spring, free from frost. The only disruption was during the month of May, when fluctuating temperatures and wind gave us a poor bloom and set, resulting in a slight reduction in yields for certain red varieties. Going into the summer months, the temperatures were mild until early July when we had excessive heat and wind. The temperatures in late July backed off only to return in mid to late August, kick-starting our harvest, the first week in September.

WINEMAKING

After an early morning harvest, our Viognier grapes were gently whole cluster pressed and the juice was cold settled for 24 hours. After racking, the fermentation was initiated in stainless steel tank. Halfway through fermentation the wine was transferred to neutral French oak barrels for seven months of ageing on the lees. This short barrel time allows the wine to build texture and mouthfeel while retaining its pure expression of fruit.

THE WINE

Viognier is a white grape variety indigenous to the Rhône Valley of France. We are so taken with this beautifully aromatic varietal that we have dedicated 20 acres of our estate vineyard to the grape.

The 2017 is a stunning, pure and elegant expression of Viognier. The nose is laser-focused with stone fruits, pear skin and white flowers, spotlighting mineral notes of wet stone and chalk. With beautiful energy on the palate, its mouthwatering acidity carries persistent flavors of nectarine and citrus peel.

2017



Zaca Mesa

VIOGNIER

SANTA YNEZ VALLEY
ESTATE VINEYARD

COMPOSITION

100% Viognier

VINEYARD | BLOCKS

Zaca Mesa Vineyards | Foxen A, B &
Cushman E

HARVEST DATE

August 29 – September 6, 2017

APPELLATION

Santa Ynez Valley

AGING

7 months in neutral French oak

pH | TA

3.16 | 0.695g/100mL

ALCOHOL

14.2%

BOTTLED

April 23-24, 2018

CASES PRODUCED

3051 cases

WINEMAKING AND VINEYARD TEAM

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