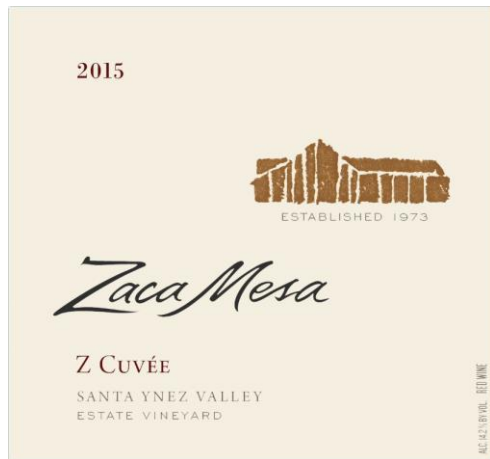




Zaca Mesa

2015 Z CUVÉE



COMPOSITION

48% Mourvèdre, 36% Grenache, 13% Syrah,
3% Cinsaut

VINEYARD | BLOCKS

Zaca Mesa Vineyards | Cushman, Mariposa,
Chapel, Mesa

HARVEST DATE

August 19th- September 11th, 2015

APPELLATION

Santa Ynez Valley

AGING

16 months in French oak: 15% new

pH | TA

3.49 | 0.660 g/100mL

ALCOHOL

14.1%

BOTTLED

February 6, 2017

CASES PRODUCED

3618 cases

WINEMAKING AND VINEYARD TEAM

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

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

2015 was the fourth consecutive year of drought in Santa Barbara. A warm and dry winter led to an early-February bud-break. Spring was quite warm, but the month of May brought cool and windy weather, interrupting pollination and leading to a small crop. Warmer ocean temps influenced by El Nino had a big impact on our summer weather, amplifying the summer-time heat and limiting our typical night-time cooling. The heat accelerated the development of the grapes and led to our earliest harvest on record.

WINEMAKING

After night harvesting, each grape was fermented separately in a combination of open and closed top tanks. The wines were pressed and each component was then placed separately into French oak barrels for aging. After 10 months the components were blended to tank and back to barrel, for the remaining 6 months of élevage, to allow for a seamless integration of flavors and aromas.

THE WINE

We have been producing this classic Rhône-style blend since 1992. Inspired by the food-friendly and exquisitely layered blends of the Southern Rhône Valley, the Z Cuvée finds a delicate balance between the savory, elegance and fruit-driven nature of the Rhône Valley blends.

Our 2015 Z-Cuvée has a bouquet of spiced red fruit potpourri, tobacco leaf and leather. The wine is medium bodied with silky mid-palate tannins that lead to a finish intense with a core of dried red fruits and cocoa. This wine will complement many of your favorite holiday dishes.