

2017 CLYDESDALE

After hand-harvesting, the Syrah grapes were gently de-stemmed and fermented in a combination of open and closed-top tanks. Once dry, the wine was gently pressed, settled, and racked into a combination of neutral and new French oak barrels. The blocks were aged separately for 22 months and blended prior to bottling.

The 2017 Clydesdale is a dynamic Syrah made from our favorite estate vineyard blocks. A decadent bouquet of berry compote, sage, hoisin sauce, and smoked meats are lifted by hints of violet. The wine is dense and framed by firm tannins which carry persistent flavors of sweet plum and muddled blackberry. To enjoy the wine in its youth, decant and pair with a well-marbled grilled steak.

APPELLATION COMPOSITION AGING

Santa Ynez Valley 100% Syrah 21 months in 20%

new French oak

VINEYARDS ALCOHOL PH | TA

Blocks | Mesa A, B, C, 14.8% 3.50 | 0.657 g/100mL

H, & Chapel G

WINEMAKING AND VINEYARD TEAM

Kristin, Randy, Agustin, Ruben, José, Angel, & Ramirez



Zaca Mesa Winery



@ZACAMESAWINER



