

Z CUVÉE

2018 Z CUVÉE

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

The 2018 Zaca Mesa Z Cuvée offers a compelling bouquet, where cracked black pepper intertwines with delicate floral notes of orange blossom, complemented by earthy forest floor and hints of bookbinder's leather. On the palate, this wine showcases firm tannins and medium acidity, leading to a complex finish of ripe raspberries, sandalwood, and a touch of allspice. Its structured tannins make it a perfect companion for hearty dishes such as French braised short ribs or a Philly cheesesteak made with skirt steak. For vegetarian pairings, consider the rich flavors of Sicilian-style eggplant parmesan or smoked portobello mushrooms.

APPELLATION

Santa Ynez Valley

COMPOSITION

45% Mourvèdre,
43% Grenache, 10%
Cinsault, 2% Syrah

VINEYARDS

Blocks | Mariposa
C/F/J, Chapel
G1/1/E, Mesa B8

AGING

16 months in 10%
new French oak

ALCOHOL

14.6%

PH | TA

3.41 | 0.634 g/100mL

WINEMAKING AND VINEYARD TEAM

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

