



## 2005 Z THREE

ESTATE GROWN AND BOTTLED  
SANTA YNEZ VALLEY

### Winery History

We have been growing grapes on our land since 1973. Today, we hand craft our wines with character and integrity from grapes sustainably grown in our Santa Barbara County vineyard.

### Our Estate

We began growing Rhône varieties in 1978 when we were the first to plant Syrah in Santa Barbara County. Over the years, we have learned that the wines indigenous to the Rhône Valley of France are ideally suited to our estate. This reserve blend is inspired by the wines that the vintners of the Chateauneuf-du-Pape region of the Rhône Valley have been making for hundreds of years.

### Growing Season and Harvest

After a very wet winter, the 2005 season was very mild and dry. Our typical “June Gloom” persisted into July but it finally succumbed to the steady warmth of August and September. This gradual ripening allowed for greater flavor development at lower sugar levels than usual for a beautifully balanced wine.

### Winemaking

This special blend of Syrah, Mourvèdre, and Grenache represents the best of our vineyards while capturing the individual characteristic of each grape variety. The grapes were hand harvested, fermented and barrel aged separately for 7 months, then combined and aged for an additional 14 months in French oak barrels.

### The Wine

Each grape variety adds its own personality: Syrah adds flavors of blackberry and ripe tannins; Mourvèdre brings notes of blueberry and full mouth-feel; and Grenache adds lush raspberry liqueur flavors. These rich layers of flavor create a wine greater than the sum of its parts and enable it to be enjoyed now or cellar for five to seven years.

— Clay Brock, Winemaker



### TECHNICAL NOTES

<b>Vineyard Blocks</b>	Zaca Mesa Vineyards Mesa A, Cushman B&F, Chapel E&F
<b>Composition</b>	46% Syrah, 40% Mourvèdre, 14% Grenache
<b>Harvest</b>	October 17-21, 2005
<b>Cooperage</b>	21 months in French oak, 40% new
<b>Coopers</b>	Dargaud-Jaegle, Mercier, Remond, Rousseau
<b>Bottled</b>	July 19, 2007
<b>Acidity</b>	0.59 g/100mL
<b>pH</b>	3.60
<b>Alcohol</b>	14.5%
<b>Production</b>	1,214 cases