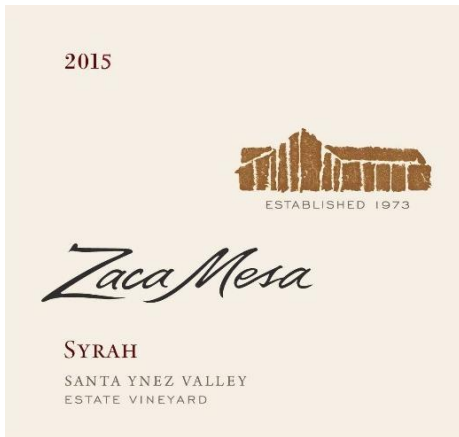




2015 SYRAH



COMPOSITION

98.5% Syrah, 1% Mourvèdre, 0.5% Viognier

VINEYARD | BLOCKS

Zaca Mesa Vineyard | Chapel G, Mesa B, Mesa C, Mesa A

HARVEST DATE

August 21 - September 9, 2015

APPELLATION

Santa Ynez Valley

AGING

19 Months in 20% new French oak

TA | PH

0.661 g/100mL | 3.61

ALCOHOL

14.5%

BOTTLED

April 27th, 2017

CASES PRODUCED

2,928

WINEMAKING AND VINEYARD TEAM

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

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 varietals 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 shallow, well-drained soils that developed over gravelly beds of silt, clay, diatomaceous shale and other sandy water-deposited materials. These soils are found on dissected terraces and eroded hillsides 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 replanted more than half of its original vines with high-density plantings of Rhône varietals with new rootstock and clone combinations.

GROWING SEASON AND HARVEST

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 generally 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 Niño had a big impact on our summer weather, amplifying the summer-time heat and limiting our typical night-time cooling. This accelerated the grapes development and led to our earliest harvest on record.

WINEMAKING

After hand harvesting, the Syrah grapes were placed into small open-top bins to ferment. During fermentation, grape skins were punched down twice a day, resulting in a wine of intense color, rich flavors and fine tannins. The wine was then placed into mostly neutral French oak barrels for 16 months.

THE WINE

In 1978, we pioneered Syrah in Santa Barbara County and became recognized as a world-renowned producer of the varietal. We maintain this commitment through vineyard experimentation, including new high-density plantings with multiple Syrah clones. This diversity of vine age and clones combined with our soil and climate delivers a Syrah with complexity, balance, and depth.

The 2015 Syrah is bold and complex, a perfect reflection of the vintage and our estate vineyard. Concentrated black fruits are outlined by fresh churned soil, wild herbs, and smoked meat. The dense middle palate texture is framed by firm chewy tannins that carry lingering flavors of vibrant blackberry and sweet oak spice.