



Zaca Mesa

2016 VIOGNIER

2016



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VIOGNIER

SANTA YNEZ VALLEY
ESTATE VINEYARD

COMPOSITION

100% Syrah

VINEYARD

Zaca Mesa Vineyard
Foxen A&B, Cushman E

HARVEST DATE

August 18th – 25th, 2016

APPELLATION

Santa Ynez Valley

AGING

7 months in neutral French oak

TA | PH

0.712 g/100ml | 3.26

ALCOHOL

14.1%

BOTTLED

April 2017

CASES PRODUCED

4,405 cases

WINEMAKING AND VINEYARD TEAM

Eric, Kristin, Agustin, Ruben, Randy, 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

2016 took a step back towards normal after two of our warmest vintages and earliest harvests on record. An early bud-break in March started the year ahead of schedule, but spring temperatures were generally average. Early summer saw a return to the heat, but Mother Nature quickly hit the brakes in August and September allowing the vines to slow their accumulation of sugar and loss of acidity. Harvest started early, but with the cool temperatures our team was able to pick at the ideal time for each grape.

WINEMAKING

After early morning hand harvesting, our Viognier grapes are gently whole cluster pressed. The juice begins fermentation in stainless steel tanks, then halfway through fermentation we transfer the wine into neutral French oak barrels for seven months of ageing on the lees. This short barrel time allows the wine to build texture and mouthfeel while retaining its pure expression of fruit.

THE WINE

Viognier is a white grape variety indigenous to the Rhône Valley of France. We are so taken with this beautifully aromatic varietal that we have dedicated 20 acres of our estate vineyard to the grape.

Our 2016 Viognier displays classic aromas of peach, white nectarine and honeysuckle. The palate has flavors of ripe citrus and nectarine that are complemented by lingering acidity.