



2013 Roussanne

ESTATE GROWN AND BOTTLED
SANTA YNEZ VALLEY

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 Shaly Loam. These are well-drained soils that developed over gravelly beds of silt, clay, diatomaceous shale and other sandy water-deposited materials. These soils are on dissected terraces (or mesas) 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

2013 was one of the driest years on record for Santa Barbara County. Perfect spring and early-summer conditions lead to a healthy sized crop despite the lack of rainfall. Summer had intermittent periods of warm and moderate conditions leading to a harvest that started right on schedule. Harvest was fast and furious, challenging our winemaking team to work long days to bring in perfectly ripe fruit.

Winemaking

After hand harvesting, our Roussanne is gently pressed into both new and neutral French oak barrels to ferment for upwards of six months. While in barrel the wine is aged “sur lie” or on the lees (yeast and solids) for up to nine months, with regular stirring to enhance the rich, creamy mouthfeel.

The Wine

Roussanne is a richly complex white grape indigenous to the Rhône region of France. Here in California the grape has found its home in the cool, ocean breezes found along the Central Coast. Our vineyard represents an ideal site, where our sandy loam soils, higher elevation and breezy afternoons produce one of the most complex, mineral-driven examples of the grape in California.

The 2013 Roussanne shows impeccable balance between elegant textures and acidity. Its complex layers consist of spiced pear, golden apples, pear skin, golden fig, bees wax, honey, mineral and spice.

~ Eric, Kristin, Agustin, Ruben, Jose, Angel, Gregorio & Ramirez
Winemaking and Vineyard team



TECHNICAL NOTES

Vineyard Blocks	Zaca Mesa Vineyards Foxen C
Composition	100% Roussanne (Tablas clone)
Harvest	September 12, 2013
Cooperage	9 months in French Oak; 40% new
Bottled	July 10, 2014
Total Acidity	0.751 g/100 mL
PH	3.10
Alcohol	14.5%
Production	459 cases