



## 2013 Z Three

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

These grapes were hand harvested from select blocks, fermented in small open top bins and barrel aged separately for 7 months. Once the master blend was determined we combined each lot and returned to barrel for an additional 14 months in French oak barrels – a total of 21 months.

### The Wine

Since its inaugural vintage in 2001, the Z Three has represented a stunning example of balance, complexity and elegance. Considered our reserve blend, the Z Three is selection of some of the best grapes that our vineyard has to offer.

Our 2013 Z-Three shows lifted notes of red and black currants, tart black cherry, dried violets, roasted herbs, vanilla and spice. These complex flavors are framed by smoky oak tones, beautiful acidity and polished tannins, which carry the flavors through the long finish.

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



## TECHNICAL NOTES

<b>Vineyard Blocks</b>	Zaca Mesa Vineyards Mesa A, Mariposa A/B/ C, Chapel E, Cushman F
<b>Composition</b>	62% Syrah, 34% Mourvèdre, 4% Grenache
<b>Harvest</b>	September 28th to October 10th 2013
<b>Cooperage</b>	21 months in French Oak; 40% new
<b>Bottled</b>	June 30th, 2015
<b>Total Acidity</b>	0.662 g/100 mL
<b>PH</b>	3.56
<b>Alcohol</b>	14.5%
<b>Production</b>	509 cases