



2014 Chapel G Syrah

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

2014 marked another exceptionally dry year in Santa Barbara County. Unseasonably warm winter temps awoke the vines from their slumber a month earlier than normal. Luckily, spring was frost-free and warm, allowing the clusters to pollinate without interruption. A lack of fog in May, June, and July along with warm summer temperatures sped up the ripening process, leading to one of the earliest harvests on record.

Winemaking

After night harvesting by hand, the Syrah grapes were placed into small open-top bins to ferment. Each clone was kept separate and placed into mostly neutral French oak barrels for 18 months to age. After 12 months of aging each barrel was tasted through and certain barrels were selected out to create this site-driven Syrah.

The Wine

The Chapel G block was planted in 2008, comprising 14.3 acres of Syrah. With its high-density spacing and new clonal material, the block immediately stood out to our winemaking team, inspiring them to capture the pure qualities of the site.

The 2014 Chapel G Syrah displays a mixture of red and black fruit, lavender, savory herbs, tar and graphite mineral tones. It has a bold presence on the palate, yet retains great balance and a delicate feminine characteristic.

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



TECHNICAL NOTES

Vineyard Blocks	Zaca Mesa Vineyards Chapel G3-7
Composition	100% Syrah (Field-blended with some Viognier – Chapel G4)
Harvest	August 25 th – September 1 st , 2014
Cooperage	18 months in French Oak; 22% new
Bottled	May 23, 2016
Total Acidity	0.697 g/100 mL
PH	3.58
Alcohol	14.2%
Production	423 cases