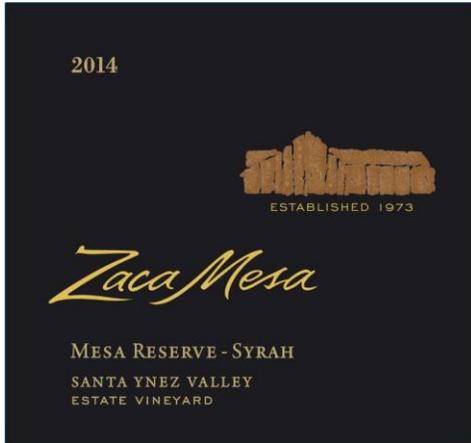




2014 MESA RESERVE SYRAH



COMPOSITION

100% Syrah

VINEYARD

Zaca Mesa Vineyards: Mesa A, B, & C

HARVEST DATE

September 2 – 25, 2014

APPELLATION

Santa Ynez Valley

AGING

21 months in 22% new French oak barrels

TA | PH

0.686g/100mL | 3.55

ALCOHOL

14.5%

BOTTLED

July 27th, 2016

CASES PRODUCED

439

WINEMAKING AND VINEYARD TEAM

Eric, Kristin, Agustin, Ruben, Randy,
Ramirez, Jose & 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 varieties 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 varieties 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 hand harvesting, the grapes were de-stemmed and placed into small open top tanks and bins to ferment. During the 2-3 week fermentation, the skins were punched-down twice a day by hand to develop rich color and fine tannins. Once dry, the wine was placed into new French oak barrels for 21 months to age. Individual barrels were then selected by our winemakers to create this special reserve wine.

THE WINE

The Mesa Reserve Syrah represents the best of our mesa top vineyard, focusing on exciting younger Syrah blocks. These younger blocks showcase high-density vine spacing and new clonal material, offering a great contrast to the older Syrah vines on the property.

Our 2014 Mesa Reserve Syrah shows off a classic Syrah structure with bold tannins and bright acidity. The fruit is dark with blackberry, plum skin and boysenberry layered with savory herbs and dark chocolate.