



2014 Mourvèdre

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 hand harvesting, the grapes were placed into 10-ton open top tanks for fermentation. During fermentation, grape skins were punched down twice a day resulting in a wine that has intense color and fine tannins. The wine was then placed into mostly neutral French oak for 15 months of age.

The Wine

Originally from Spain (known as Monastrell or Mataro), the grape was brought to France where it became known as Mourvèdre and used in the complex red blends of the Southern Rhône and Bandol. The Mourvèdre grape loves our vineyard's warm, sunny afternoons, cool evenings and sandy soils, producing a wine with complex layers and the ability to age gracefully.

Our 2014 Mourvèdre has a mixture of blue and black fruits, pepper and smoked meat aromas and flavors. As it ages in the bottle subtle gamey layers will begin develop, adding further complexity to the wine.

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



TECHNICAL NOTES

Vineyard Blocks	Zaca Mesa Vineyards Chapel G1/G2/E, Mariposa B/I
Composition	98% Mourvèdre, 2% Syrah (10% Whole Cluster)
Harvest	September 8th to September 18th, 2014
Cooperage	15 months in French Oak; 30% new
Bottled	February 10, 2016
Total Acidity	0.608 g/100 mL
PH	3.57
Alcohol	13.9%
Production	515