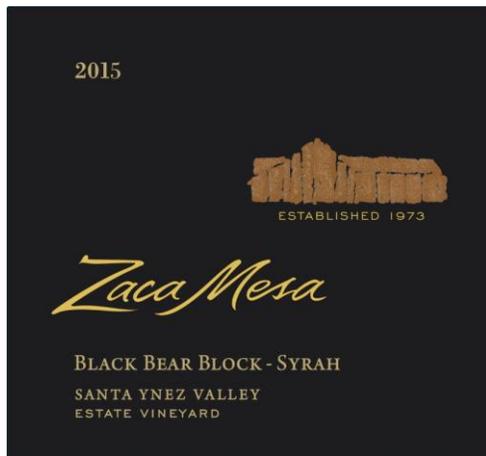




## 2015 BLACK BEAR BLOCK SYRAH



### COMPOSITION

100% Syrah

### VINEYARD

Zaca Mesa Vineyards: Black Bear Block  
(Mesa H)

### HARVEST DATE

September 3, 2015

### APPELLATION

Santa Ynez Valley

### AGING

21 months in French oak, 20% new, 80% 2yr  
extracted

### TA | PH

0.649 g/100ml | 3.39

### ALCOHOL

14.5%

### BOTTLED

July 13, 2017

### CASES PRODUCED

106

### 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's climate and soils.

### 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

2015 was the fourth consecutive year of drought in Santa Barbara. A warm and dry winter led to an early-February bud-break. Spring was quite warm, but the month of May brought cool and windy weather, interrupting pollination and leading to a small crop. Warmer ocean temps influenced by El Nino had a big impact on our summer weather, amplifying the summer-time heat and limiting our typical night-time cooling. The heat accelerated the development of the grapes and led to our earliest harvest on record.

### WINEMAKING

After hand harvesting, the grapes were placed into small open top bins to ferment. During fermentation, the skins were punched-down by hand twice a day, for gentle extraction of tannins. After a two week fermentation, the wine was then pressed into French oak barrels and aged on its fine lees for 21 months.

### THE WINE

The Black Bear Block is a 3 ½ acre block planted on its own roots in 1978. Named for the black bears that live around our vineyard, the Black Bear Block was the first Syrah vineyard planted in Santa Barbara County and is now the oldest remaining Syrah vineyard on the Central Coast.

Our 2015 Black Bear Block Syrah has a bouquet of blackberry, anise, black currant, and dried sage. The wine is graceful on the palate, showing hints of toasted oak spice, violet and fine grain tannin. It has tension, energy and depth, a pure reflection of our vineyard site.