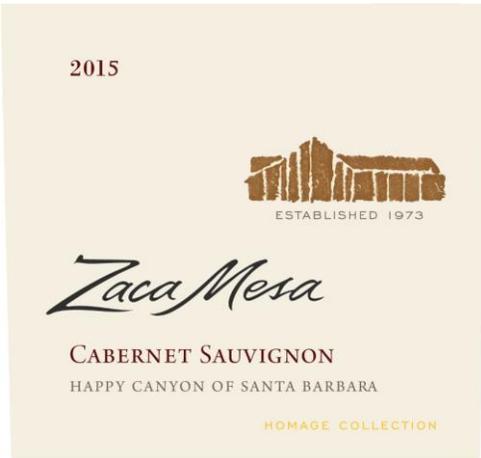




## 2015 CABERNET SAUVIGNON



### COMPOSITION

89% Cabernet Sauvignon, 10% Syrah,  
1% Mourvèdre

### VINEYARD

Vogelzang, TTT, & Zaca Mesa Vineyards

### HARVEST DATE

September 21<sup>st</sup>, 2015

### APPELLATION

Happy Canyon of Santa Barbara

### AGING

15 months in 33% New French Oak

### TA | PH

0.622g/100mL | 3.76

### ALCOHOL

14.1%

### BOTTLED

February 8th, 2017

### CASES PRODUCED

284

### WINEMAKING AND VINEYARD TEAM

Eric, Kristin, Agustin, Ruben, Randy,  
Ramirez, Jose & Angel

### WINERY HISTORY

In 1972, the Zaca Mesa property was purchased by a group of friends. With few other vineyards to learn from, the vineyard was originally planted in 1973 with numerous grape varieties to see what would work. By the late-80s we had determined based on our farming experience that the Rhône varieties grew best on our property. Since then we have focused our efforts on growing world-class examples of Syrah and other Rhône varieties through meticulous farming and traditional winemaking techniques.

### THE HOMAGE COLLECTION

This collection of four wines is a tribute to the grapes once produced here at Zaca Mesa. We have selected several iconic Santa Barbara County vineyards that produce fruit of the highest distinction and quality. These vineyards represent the pinnacle of each varietal, just as Zaca Mesa Vineyards represents the pinnacle of California Rhône-style varietals.

Vogelzang Vineyard and TTT Vineyard are located within the Happy Canyon of Santa Barbara AVA, which is found at the eastern end of the Santa Ynez Valley. A warm climate combined with gravelly loam soils make these vineyard sites ideal for producing a classic, elegantly structured style of Cabernet Sauvignon.

### 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

These grapes were hand-picked and sorted in the vineyard. The clusters were destemmed and transferred into small open top bins to ferment. Once dry, we gently pressed off the skins and transferred the wine into 60 gallon French oak barrels for aging. After a 15 month *élevage* the wine was blended and bottled.

### THE WINE

This wine has an alluring bouquet of blackcurrant, plum, graphite and cedar. The palate is layered with blackberry, dried cherry and spice. A velvety middle texture is perfectly complemented by firm tannins and lingering flavors of red and black fruits.