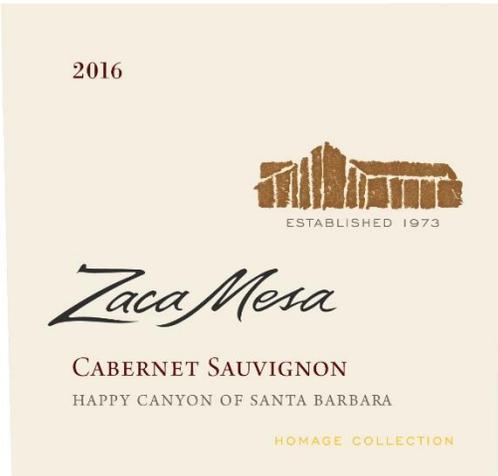




2016 CABERNET SAUVIGNON



COMPOSITION

90.3% Cabernet Sauvignon, 9.7% Syrah

VINEYARD

Vogelzang, TTT, Zaca Mesa

HARVEST DATE

September 24-28, 2016

APPELLATION

Happy Canyon of Santa Barbara

AGING

16 months in 35% new French Oak

pH | TA

3.72 | 0.610 g/100mL

ALCOHOL

14.8%

BOTTLED

February 27, 2018

CASES PRODUCED

412 cases

WINEMAKING AND VINEYARD TEAM

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

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.

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

2016 took a step back towards normal after two of our warmest vintages and earliest harvests on record. An early bud-break in March started the year ahead of schedule, but spring temperatures were generally average. Early summer saw a return to the heat, but Mother Nature quickly hit the brakes in August and September allowing the vines to slow their accumulation of sugar and loss of acidity.

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 16-month *élevage* the wine was blended and bottled.

THE WINE

Notes of blackcurrant, muddled cherry, along with undertones of dried raspberry balance the spice and earth notes of nutmeg, graphite, and cedar. The soft middle palate slowly transitions into well-structured grainy tannins, which are balanced by a touch of acid that carries flavors of plum and black cherry. Final notes of French oak spice linger on the palate until the next sip.