



## 2016 Grenache Blanc

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

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. Harvest started early, but with the cool temperatures our team was able to pick at the ideal time for each grape.

### Winemaking

After hand-harvesting, we gently whole cluster pressed the grapes to avoid any extraction of tannin or color from the skins. After a twenty-four hour cold settle in tank, 70% of the juice was barreled down into neutral French oak barrels and the remaining 30% stayed in a stainless steel tank. We prohibited malolactic fermentation to preserve the wine's bright and lively flavors and then bottled it after a 5 month elevage.

### The Wine

Grenache Blanc is a variant of the red Grenache grape. We planted 3 acres of Grenache Blanc on the silty, mineral rich Elder Loam soils located in front of the winery. The combination of the cooler site and unique soils provides a complex, mineral-driven wine with bright fruit and great acidity.

The 2016 Grenache Blanc has crisp notes of green apple, nectarine and melon intermingled with a saline mineral quality which holds through a long, clean finish.

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



TECHNICAL NOTES	
<b>Vineyard Blocks</b>	Zaca Mesa Vineyards: Zaca
<b>Composition</b>	100% Grenache Blanc
<b>Harvest</b>	September 15th, 2016
<b>Cooperage</b>	5 months in Neutral Oak; 70% neutral oak, 30% stainless steel
<b>Bottled</b>	February 7, 2017
<b>Total Acidity</b>	0.658 g/100 mL
<b>PH</b>	3.14
<b>Alcohol</b>	14.5%
<b>Production</b>	255 cases