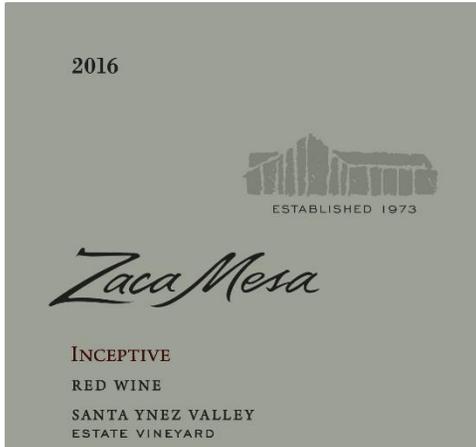




Zaca Mesa

## 2016 INCEPTIVE



### COMPOSITION

65% Syrah, 19% Mourvèdre, 16% Grenache

### VINEYARD | BLOCKS

Zaca Mesa Vineyards | Chapel, Mesa, Mariposa, Cushman

### HARVEST DATE

August 29th – September 23rd, 2016

### APPELLATION

Santa Ynez Valley

### AGING

18 months in 50% Concrete, 50% Neutral Barrel

### pH | TA

3.68 | 0.587 g/100mL

### ALCOHOL

14.5%

### BOTTLED

April 25, 2018

### CASES PRODUCED

931 cases

### WINEMAKING AND VINEYARD TEAM

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

### 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 grape varieties 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 soils. 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, allows our grapes to retain their natural acidity. Since 1997, the winery has re-planted more than half of its original vines and replaced them with high-density plantings of Rhône grape varieties, with new rootstock and clone combinations.

### GROWING SEASON

2016 proved to be a more normal growing season, after two of our warmest vintages and earliest harvests on record took place in previous seasons. 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

After hand-harvesting, the grapes were gently de-stemmed and fermented in a combination of open and closed-top tanks. Once dry, the wine was gently pressed, settled, and racked into a combination of neutral French oak barrels and concrete tanks for eighteen months.

### THE WINE

The 2016 Inceptive is a vibrant wine, showing aromas of vine picked blackberries, crushed rock, and graphite. Round silky tannins cascade along your palate, releasing concentrated flavors of mixed black fruits and violet. The long mineral finish has an energy and focus that can only be described as electric.