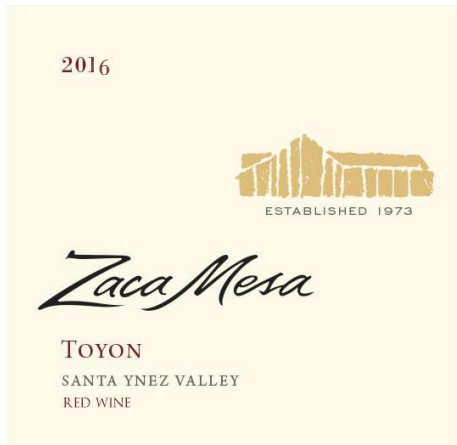




2016 TOYON



COMPOSITION

39% Syrah, 28% Cabernet Sauvignon, 21% Mourvedre, 12% Grenache

VINEYARDS

Zaca Mesa Vineyard | Vogelzang Vineyard | TTT Vineyard

HARVEST DATE

September 1st - 24th, 2016

APPELLATION

Santa Ynez Valley

AGING

18 months in 77% Barrel (18% new French oak) | 15% Concrete, 8% Amphora

TA | PH

0.566 g/100mL | 3.70

ALCOHOL

14.5%

BOTTLED

April 27th, 2018

CASES PRODUCED

404 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.

VINEYARDS

Zaca Mesa Vineyard: 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, allow 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.

Vogelzang & TTT Vineyards: The Happy Canyon of Santa Barbara AVA is in the warmest, most eastern region of the Santa Ynez Valley. It's higher daytime temperatures, combined with free-draining gravelly loam soils make this area ideal for growing Bordeaux varieties.

GROWING SEASON

2016 took a step back toward normal 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, each grape was de-stemmed and fermented separately. During fermentation, grape skins were punched down twice a day, resulting in a wine of intense color, rich flavors, and round tannins. The different varietals were then aged in a combination of vessels including, 59 gallon barrels, concrete tanks, and amphorae. The final blend was composed and bottled after 18 months.

THE WINE

The name Toyon is derived from a native shrub found growing in the sandy hills and terraces that make up our beautiful vineyard. The Toyon is blended using a unique combination of grape varietals grown on and off our estate, creating a seamless wine that is unlike anything else we produce.