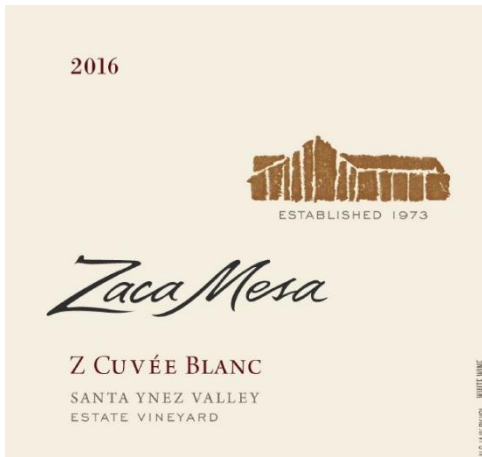




## 2016 Z CUVÉE BLANC



### COMPOSITION

54% Roussanne, 35% Grenache Blanc, 11% Viognier

### VINEYARD | BLOCKS

Zaca Mesa Vineyards | Foxen C, Bl, Windmill, Cushman E

### HARVEST DATE

August 22nd - September 15th, 2016

### APPELLATION

Santa Ynez Valley

### AGING

10 months in neutral French oak

### pH | TA

3.23 | 0.727g/100mL

### ALCOHOL

14.1%

### BOTTLED

July 12, 2017

### CASES PRODUCED

402 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, 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.

### 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

Each grape was hand-harvested, gently pressed, and fermented separately in French oak barrels. Blending trials began in January to assess each component and continued until April. The final blend was determined and the separate lots were combined in tank for bottling.

### THE WINE

With the addition of three acres of Grenache Blanc to our vineyard in 2005, we realized the potential to craft a classic southern Rhône-style white blend. Each grape adds its own personality: Roussanne adds flavors of figs, honey, and spice; Grenache Blanc brings notes of green apple, melon, and mineral; Viognier adds a layer of beautiful white flowers and stone fruits.

Our 2016 Z-Blanc displays inviting aromas of nectarine, melon, white tea, and honey. The fleshy palate has ripe notes of sweet nectarine, and yellow apple that lead into a long mineral finish, with hints of blanched almond.