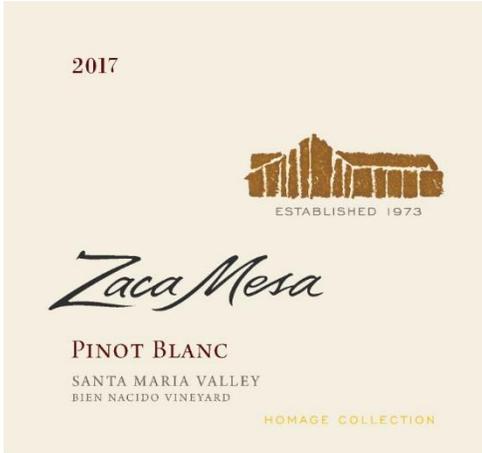




Zaca Mesa

2017 PINOT BLANC



COMPOSITION

100% Pinot Blanc

VINEYARD

Bien Nacido Vineyard

HARVEST DATE

September 1, 2017

APELLATION

Santa Maria Valley

AGING

7 months in French oak, 25% 1-2yr extracted, 75% Neutral

CLONE

Melon

TA | PH

0.641 g/100mL | 3.26

ALCOHOL

12.9%

BOTTLED

April 24, 2018

CASES PRODUCED

364 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

After hand-harvesting, the Grenache 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 neutral French oak barrels for fifteen months. The final blend was completed by adding a touch of Mourvèdre and Syrah to enhance the middle palate.

THE WINE

Originally from Spain, where it is known as Garnacha, the Grenache grape found its second home in the warm Mediterranean climate of France's Southern Rhône Valley, then eventually made its way to the California coast where it thrives in our summer warmth and cool ocean breezes.