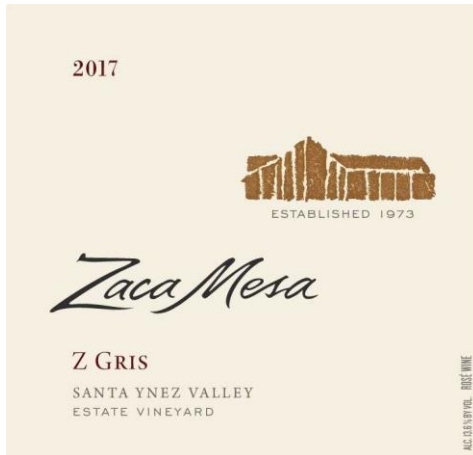




Zaca Mesa  
2017 Z GRIS



COMPOSITION  
100% Grenache

VINEYARD  
Zaca Mesa Vineyards: Mariposa C &  
Cushman F

HARVEST DATE  
September 2 – 5, 2017

APPELLATION  
Santa Ynez Valley

AGING  
Stainless steel

TA | PH  
0.709g/100mL | 2.95

ALCOHOL  
13.2%

BOTTLED  
February 28, 2018

CASES PRODUCED  
763

WINEMAKING AND VINEYARD TEAM  
Eric, Kristin, Agustin, Ruben, Randy,  
Ramirez, Jose & Angel

#### 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 learned that grape varieties planted in the Rhône Valley of France are best suited to our estate's climate and soils.

#### OUR ESTATE

Situated less than 30 miles from the Pacific Ocean, our vineyard is composed mainly of Chamise soils. These are shallow, well-drained soils that developed over gravelly beds of silt, clay, diatomaceous shale and other sandy water-deposited materials. These soils are found on dissected terraces and eroded hillsides 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

2017 had an above average rainfall year which led to healthy cover crops and balanced soil health, providing much needed nutrients to the vines. Bud-break in late February through March was the start to a fairly uneventful spring, free from frost. The only disruption was during the month of May, when fluctuating temperatures and wind gave us a poor bloom and set, which resulted in a slight reduction in yields for certain red varieties. Going into the summer months the temperatures were mild until early July when we had excessive heat and wind. The temperatures in late July backed off, only to return in mid to late August, kick-starting our harvest the first week in September.

#### WINEMAKING

To highlight the bright, thirst quenching acidity of our Z Gris, our winemaking team picked the Grenache for rosé at brix levels between 21.8-22°. The grapes were whole-cluster pressed and placed into a stainless steel tank for a slow, cool fermentation. Since the juice had minimal contact with the skins during pressing, the finished wine has a beautiful, soft pink hue that is reminiscent of the classic Provincial rosés found in the south of France.

#### THE WINE

Zaca Mesa has proudly produced dry rosés since the late-1990s. Modeled after the dry rosés of Provence, our Z-Gris is always crisp and perfect for spring and summer-time enjoyment. The 2017 Z-Gris is complex with notes of strawberry, watermelon, and nectarine, intermingled on the palate with guava, pomegranate and wet stone. The finish is long and refreshing, with mouthwatering acidity.