



Zaca Mesa

2017 GRENACHE BLANC

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 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 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 varieties with new rootstock and clone combinations.

GROWING SEASON

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

After hand-harvesting, we gently whole cluster pressed the grapes to avoid any extraction of harsh tannins from the skins. After a 24-hour cold settle in tank, 78% of the juice was barreled down into neutral French oak barrels and the remaining 22% remained in stainless steel tank for fermentation and aging. The barrel and tank components were combined after 5 months of aging.

THE WINE

Grenache Blanc is related to the red Grenache grape. We planted 3 acres of Grenache Blanc on the silty, mineral rich Elder Loam soils located in front of the winery. The combination of the cooler site and unique soils provides a complex, mineral-driven wine with bright fruit and balanced acidity.

This 2017 Grenache Blanc is lavish with aromas of yellow apple, nectarine, beeswax and flint. The fleshy middle palate delivers intense flavors of ripe stone fruits, green melon and lemon thyme, that slowly transition into mouthwatering acidity and lingering mineral notes of crushed rock and wet stone.

2017



Zaca Mesa

GRENACHE BLANC

SANTA YNEZ VALLEY
ESTATE VINEYARD

COMPOSITION

100% Grenache Blanc

VINEYARD | BLOCKS

Zaca Mesa Vineyard | Zaca

HARVEST DATE

September 22, 2017

APPELLATION

Santa Ynez Valley

AGING

5 months in Neutral Oak; 78% neutral oak,
22% stainless steel

pH | TA

3.21 | 0.586 g/100mL

ALCOHOL

14.2%

BOTTLED

February 28, 2018

CASES PRODUCED

252 cases

WINEMAKING AND VINEYARD TEAM

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