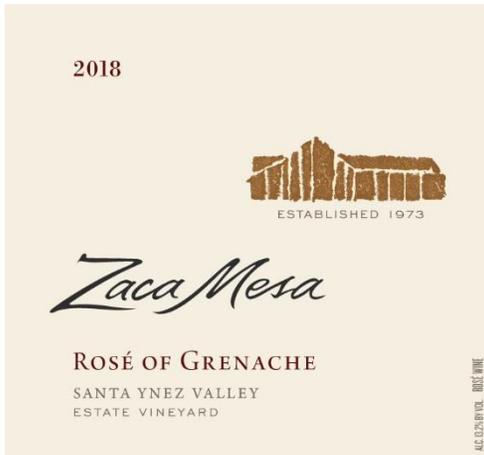




Zaca Mesa

## 2018 ROSÉ OF GRENACHE



### COMPOSITION

100% Grenache

### VINEYARD | BLOCKS

Zaca Mesa Vineyard | Mariposa C & F

### HARVEST DATE

September 27, 2018

### APPELLATION

Santa Ynez Valley

### AGING

5 months in 86% stainless steel, 14% neutral oak barrel

### pH | TA

2.95 | 0.634 g/100mL

### ALCOHOL

13.2%

### BOTTLED

February 22, 2019

### CASES PRODUCED

456 cases

### WINEMAKING AND VINEYARD TEAM

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 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

The 2018 vintage began with dry and unseasonably warm weather through the first half of winter. Colder temperatures, often freezing at night, arrived by mid-February delaying the start of bud-break, to mid-March, early April. Fluctuating temperatures in April and windy conditions in May disrupted pollination and reduced yields slightly. A mild summer without severe heat events allowed a slow accumulation of sugar in the grapes, pushing the beginning of harvest to the second week in September. Warm and ideal weather at harvest lasted through October, allowing us to pick at optimum ripeness.

### WINEMAKING

To highlight the bright, thirst quenching acidity of the Rosé, our winemaking team picked the Grenache at 22° brix. The grapes were whole-cluster pressed and placed into 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 Provencal 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 Rosé of Grenache is always crisp and perfect for spring and summer-time enjoyment.

The 2018 Rosé of Grenache is enticing with aromas of watermelon granita, guava, and flint. Mouthwatering flavors of nectarine, muddled tart strawberry and grapefruit integrate seamlessly into a long mineral driven finish.