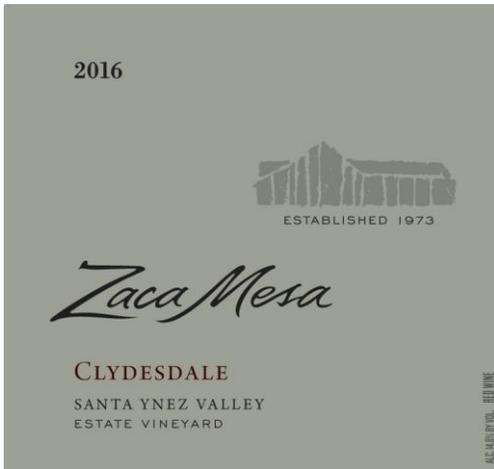




2016 CLYDESDALE



COMPOSITION

100% Syrah

VINEYARD | BLOCKS

Zaca Mesa Vineyards | Mesa A, B, C, H & Chapel G

HARVEST DATE

August 29 – September 22, 2016

APPELLATION

Santa Ynez Valley

AGING

22 months in 12% new French oak barrels

pH | TA

3.67 | 0.626 g/100mL

ALCOHOL

14.8%

BOTTLED

August 15, 2018

CASES PRODUCED

1355 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 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 Syrah 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 a combination of neutral and new French oak barrels. The blocks were aged separately for 22 months and blended prior to bottling.

THE WINE

The 2016 Clydesdale is a superb expression of Syrah from our estate vineyard benefiting from extended barrel age. The core of black fruit is intertwined with notes of violet, tobacco, and leather. The voluminous texture cascades the palate, carrying flavors of red plum, blackberry, and hints of toasted spice. With impressive depth and character, Clydesdale is well-suited for cellaring, while its barrel age allows it to be enjoyed upon release.