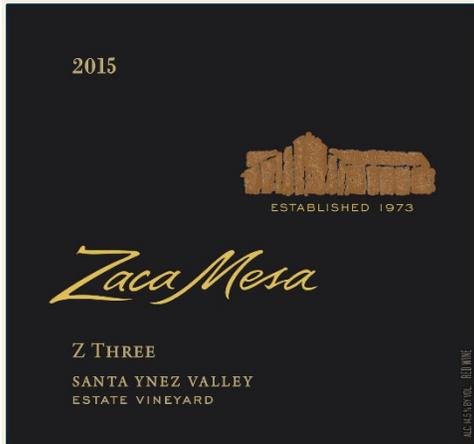




Zaca Mesa

## 2015 Z THREE



### COMPOSITION

64% Syrah, 24% Mourvèdre, 12% Grenache

### VINEYARD

Zaca Mesa Vinyard | Mesa A,C, Mariposa I, Cushman F

### HARVEST DATE

August 28<sup>th</sup> – September 11<sup>th</sup> 2015

### APPELLATION

Santa Ynez Valley

### AGING

21 months in French oak; 50% new

### pH | TA

3.51 | 0.639 g/100mL

### ALCOHOL

14.5%

### BOTTLED

July 13<sup>th</sup>, 2017

### CASES PRODUCED

129 cases

### WINEMAKING AND VINEYARD TEAM

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

2015 was the fourth consecutive year of drought in Santa Barbara. A warm and dry winter led to an early-February bud-break. Spring was quite warm, but the month of May brought cool and windy weather, interrupting pollination and leading to a small crop. Warmer ocean temps influenced by El Niño had a big impact on our summer weather, amplifying the summer-time heat and limiting our typical night-time cooling. The heat accelerated the development of the grapes and led to our earliest harvest on record.

### WINEMAKING

These grapes were hand harvested from select blocks, fermented in small open top bins and tanks, and barrel aged separately for 7 months. Once the master blend was determined we combined each lot and returned the wine to barrel for an additional 14 months in French oak.

### THE WINE

Since its inaugural vintage in 2001, the Z Three has represented a stunning example of balance, complexity and elegance. Considered our reserve blend, the Z Three is selection of some of the best blocks from our estate vineyard.

The 2015 Z Three is dark and brooding with layered aromas of ripe plum, blackberry and smoked meats. The toasted baking spices, introduced by the French oak, complement the dense middle palate structure sweetened by a core of macerated black fruits, and dark chocolate. Roasted black cherry flavors frame the ample tannins and add a refreshing lift to the finish.