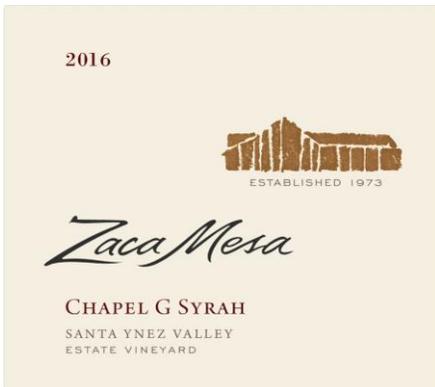




Zaca Mesa

## 2016 CHAPEL G SYRAH



### COMPOSITION

100% Syrah

### VINEYARD | BLOCKS

Zaca Mesa Vineyard | Chapel G3, 4, 5, 6

### HARVEST DATE

August 29-September 1, 2016

### APPELLATION

Santa Ynez Valley

### AGING

19 months in neutral French oak and concrete

### pH | TA

3.79 | 0.601 g/100mL

### ALCOHOL

14.8%

### BOTTLED

April 26, 2018

### CASES PRODUCED

395 cases

### WINEMAKING AND VINEYARD TEAM

Eric, 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 varietals 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 varietals with new rootstock and clone combinations.

### GROWING SEASON

2016 took a step back towards normal after two of our warmest vintages and earliest harvests on record. 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 placed into 5 ton open-top tanks to ferment. During fermentation, grape skins were punched down twice a day resulting in a wine of intense color, rich flavors, and elegant tannins. The wine was pressed into a combination of French oak barrels and a Nico Velo concrete wine tank. After 19 months of aging the concrete and barrel components were blended.

### THE WINE

The Chapel G block was planted in 2008, comprising 14.3 acres of Syrah. With its high-density spacing and new clonal material, the block immediately stood out to our winemaking team, inspiring them to capture the pure qualities of the site.

Black fruits, churned earth, clay and sage dominate the nose on this impressive 2016 Chapel G Syrah. The tannins melt on your palate framing flavors of fresh boysenberry, crushed violets, and cocoa. A powerful, yet graceful expression of Syrah from the Chapel G Block.