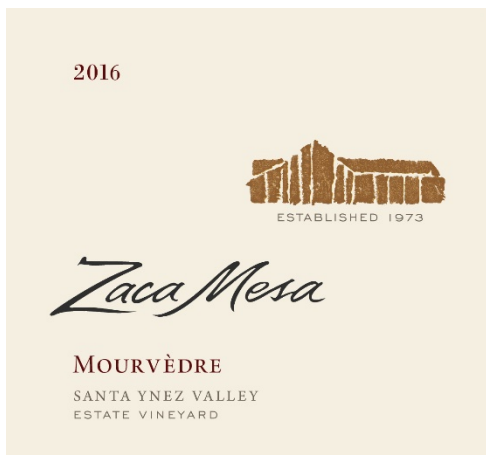




2016 MOURVÈDRE



COMPOSITION

97.9% Mourvèdre, 2.1% Syrah

VINEYARD

zaca Mesa Vineyard | Chapel G1, G2

HARVEST DATE

September 13-20, 2016

APPELLATION

Santa Ynez Valley

AGING

16 months in neutral oak

pH | TA

3.7 | 0.595 g/100mL

ALCOHOL

14.5%

BOTTLED

February 28th, 2018

CASES PRODUCED

426 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 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

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 grapes were destemmed and placed into 5 and 10-ton open top tanks for fermentation. During fermentation, grape skins were punched down twice a day resulting in a wine that has intense color and fine tannins. The wine was then racked to barrel for 16 months of aging.

THE WINE

Originally from Spain (known as Monastrell or Mataro), the grape was brought to France where it became known as Mourvèdre and used in the complex red blends of the Southern Rhône and Bandol. The Mourvèdre grape loves our vineyard's warm, sunny afternoons, cool evenings and sandy soils, producing a wine with complex layers and the ability to age gracefully.

The 2016 Mourvèdre is an enchanting wine. Dominating aromas of red tart fruits and leather are complexed by notes of fresh churned earth and tobacco leaf. The silky tannins glide across your palate with flavors of black cherry, dried cranberry, and baking spices.