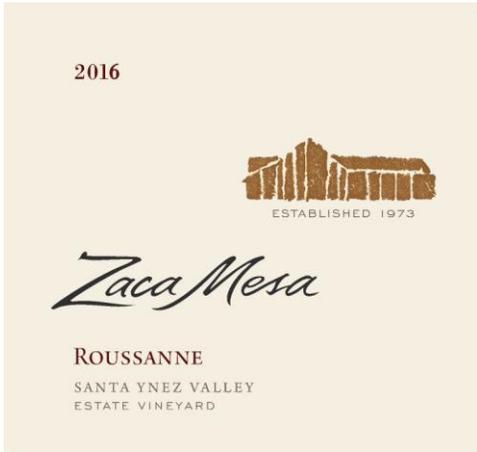




Zaca Mesa

2016 ROUSSANNE



COMPOSITION

99.1% Roussanne, 0.9% Grenache Blanc

VINEYARD

Zaca Mesa Vineyard | Foxen C

HARVEST DATE

August 22nd - September 15th, 2016

APPELLATION

Santa Ynez Valley

AGING

10 months in French oak; 42% new

pH | TA

3.30 | 0.75 g/100mL

ALCOHOL

14.1%

BOTTLED

July 12th, 2017

CASES PRODUCED

361 cases

WINEMAKING AND VINEYARD TEAM

Kristin, Eric, 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

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 at night, our Roussanne was gently pressed into tank to cold settle for 24 hours. The juice was then rack to both new and neutral French oak barrels to ferment and “Sur-lie” (on the lees) age. After 10 months the barrels were combined in tank and bottled.

THE WINE

Roussanne is revered for its ability to age gracefully and this vintage of 2016 Roussanne is sure to follow suit. It is beautifully expressive offering notes of yellow apple, citrus blossom, lemon shortbread, and crisp persimmon. The creamy texture is nuanced with spiced pear and honeycomb, which seamlessly fades into notes of citrus zest and bright lingering acidity. Enjoy now or drink over the next decade.