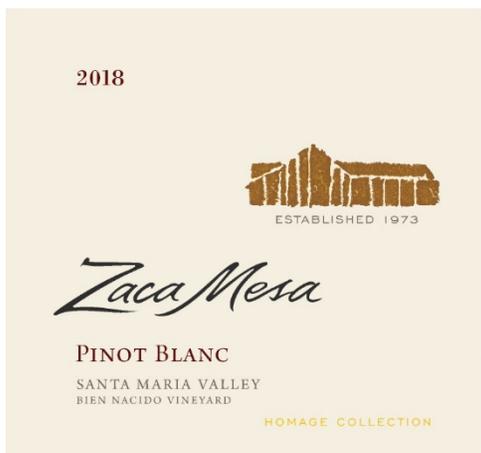




2018 PINOT BLANC



COMPOSITION

100% Pinot Blanc

VINEYARD

Bien Nacido Vineyard

HARVEST DATE

September 12, 2018

APPELLATION

Santa Maria Valley

AGING

7 months in French oak, 25% 2-yr extracted French oak, 75% Neutral

pH | TA

3.17 | 0.677 g/100mL

ALCOHOL

12.5%

BOTTLED

May 6, 2019

CASES PRODUCED

225 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.

THE HOMAGE COLLECTION

This collection of four wines is a tribute to the grapes once produced here at Zaca Mesa. We have selected several iconic Santa Barbara County vineyards that produce fruit of the highest distinction and quality. These vineyards represent the pinnacle of each varietal, just as Zaca Mesa Vineyards represents the pinnacle of California Rhône-style varietals.

Bien Nacido Vineyard is in the Santa Maria Valley. Less than 20 miles from the ocean, the cold Pacific air combined with complex soils make this historic vineyard ideal for growing some of Santa Barbara County's most highly prized cool climate varietals.

GROWING SEASON

The 2018 vintage began with dry and unseasonably warm weather through the first half of winter. Colder temperatures, often freezing at night, arrived by mid-February delaying the start of bud-break, to mid-March, early April. Fluctuating temperatures in April and windy conditions in May disrupted pollination and reduced yields slightly. A mild summer without severe heat events allowed a slow accumulation of sugar in the grapes, pushing the beginning of harvest to the second week in September. Warm and ideal weather at harvest lasted through October, allowing us to pick at optimum ripeness.

WINEMAKING

These grapes were hand-picked in the crisp morning hours to bring in perfectly cool fruit. The clusters were gently whole-cluster pressed and transferred to tank for a 24-hour cold settle. The juice was racked into a combination of 25%, 2-year extracted French oak barrels, and 75% neutral French oak barrels for fermentation and aging. The wine was sur lie aged for 7 months, before being bottled.

THE WINE

The 2018 Pinot Blanc unfolds with subtle aromas of wet stone, melon, citrus leaf, and bread dough. The creamy textured palate is laced with flavors of crisp pear and yellow apple, balanced by fresh citrus and lingering mineral notes of crushed white rock.