

BLACK BEAR

2014 BLACK BEAR BLOCK SYRAH

The Black Bear Block is a 3 ½ acre block planted on its own roots in 1978. Named for the black bears that live around our vineyard, the Black Bear Block was the first Syrah vineyard planted in Santa Barbara County and is now the oldest remaining Syrah vineyard on the Central Coast.

After selective hand harvesting, the grapes are placed into small open top bins to ferment with native yeasts. During fermentation, the skins were punched-down by hand twice a day, before each bin was sealed off for a special 3 week extended maceration for maximum extraction of the skins. After the month long fermentation process the wine was then placed into French oak barrels and aged on its fine lees without any racking for 21 months.

Our 2014 Black Bear Syrah displays lavender dust, high-toned blackberry, black olive, anise, tar, pepper, and our signature sage spice. It has the tension, energy, and depth that only the best vineyards produce.



APPELLATION
Santa Ynez Valley

COMPOSITION
100% Syrah

AGING
21 months in 54%
new French oak




VINEYARDS
Block | Black Bear
Block (Mesa H)

ALCOHOL
14.5%

PRODUCTION
268 cases

WINEMAKING AND VINEYARD TEAM

Eric, Kristin, Agustin, Ruben, José, Angel, Gregorio, & Ramirez

 ZACA MESA WINERY
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Zaca Mesa

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