

MOURVÈDRE

2015 MOURVÈDRE

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 low-yielding crop and warm growing conditions of the 2015 vintage produced a Mourvèdre concentrated in fruit flavors and textures. The nose is layered with aromas of potpourri, mixed berry compote, leather, and clove. The palate is robust with ripe plum, dried cranberry, and sweet baking spices. The firm tannin finish and balanced acidity adds restraint to the wine, making it suitable for long term aging.

APPELLATION

Santa Ynez Valley

COMPOSITION

97.5% Mourvèdre,
2.5% Syrah

AGING

15 months in 12%
new French oak

VINEYARDS

Blocks | Chapel E,
Chapel G1, Mariposa B

ALCOHOL

14.1%

PH | TA

3.64 | 0.639 g/100mL

WINEMAKING AND VINEYARD TEAM

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



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