



2009 SYRAH

ESTATE GROWN AND BOTTLED
SANTA YNEZ VALLEY

Winery History

We hand craft our wines with integrity using traditional methods from grapes sustainably grown in our Santa Barbara County vineyard. Since 1973, we have farmed and nurtured our vineyard to produce wines that are true to the unique spirit of our land.

Our Estate

Zaca Mesa Winery was the first to plant Syrah in Santa Barbara County in 1978. Today we farm 90 acres of Syrah on our estate comprising 9 different clones. The diversity of vine age and clones provides our wines with complexity and depth. Even with 30 years of experience with Syrah on our land, we continue to learn and improve our practices to make better wine. Our soils are Chamise Loam which are well-drained soils that developed over gravelly beds of silt and clay, and sandy water-deposited materials. These soils are on dissected high terraces (or mesas) with elevations of 1500 feet above sea level. This high elevation provides: cooler temperatures overall, smaller diurnal (daily variance) temperature difference, higher intensity solar and UV radiation so the grapes are smaller with thicker skins for increased phenolic and color levels, and less CO₂ which can slow photosynthesis for more balanced and elegant wines.

Growing Season and Harvest

It was another cold and dry winter in the Santa Ynez Valley. Spring was mild and long with plenty of cool sunshine to awake the vines. Summer was surprising cool as well, but we welcomed the usually heat spike around early September. September just about finished before we started picking the whites, several weeks later than usual. A threatening storm quickened our pace in mid-October, as we raced Mother Nature. The mild year provided great flavor development without excess sugar for wine of great quality and balance.

Winemaking

After hand harvesting and sorting, the Syrah and a few Viognier grapes were destemmed and placed into small open-top bins to cold-soak for several days and then to ferment. During fermentation, the rising grape skins were punched down twice a day resulting in wine of intense color, rich flavors and fine tannins. This wine was aged for sixteen months in French oak barrels; 20% of them were new, 30% were 1 year old, 15% was 2 year old and 35% were 4+ year old.

The Wine

Our Syrah displays rich blackberry, cassis, espresso, mocha and our signature sage spice aromas and flavors. The silky finish lingers from the ripe tannins and smoky oak. This full-bodied wine should be enjoyed over the next ten years. A traditional pairing for this wine is a rack of lamb marinated in rosemary and garlic. Grilled meats and bold cheese will also pair well. Best served at 60°F.



TECHNICAL NOTES

Vineyard Blocks	Zaca Mesa Vineyards: Chapel F; Cushman A & B; Mesa A & B
Composition	99% Syrah, 1% Viognier (cofermented)
Harvest	September 24 - October 23, 2009
Cooperage	16 months in French oak: 20% new, 30% 1 year old, 15% 2 year old, 35% 4+ year old
Coopers	Dargaud-Jaegle, Treuil, Mercier, and Demptos
Bottled	March 22 – 25, 2011
Total Acidity	0.53 g/100ml
pH	3.60
Alcohol	14.5%
Production	8,316 cases

— Eric, Kristin, Agustin, Ruben, Jose, Angel & Ramirez

Winemaking and Vineyard team

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