



## 2010 Z CUVÉE

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. We began growing Rhone varieties in 1978 when we were the first to plant Syrah in Santa Barbara County. Over the years, we have learned that wines indigenous to the Rhone Valley of France are ideally suited to our estate. Since 1997, the winery has replanted more than half of its original vines with a high-density planting of new rootstock and clone combinations.

### Our Estate

Our vineyard 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 nights, which translates into wines retaining their natural acidity.

### Growing Season and Harvest

2010 was an exceptionally cool and long growing season for the Santa Ynez Valley. Summer did not give us the usual heat we expect, leading to fruit that developed at a very slow and steady pace. Picking began in late-September, about a month behind normal, while finishing in mid-November. The mild year provided flavor development without excess sugar for wines of great quality and beautiful balance.

### Winemaking

After hand harvesting early in the morning, the grapes were gently de-stemmed, fermented, and then put into French oak barrels where they aged separately for seven months. Once the final blend (or Cuvée) was determined the wine was placed back into barrel for an additional nine months to allow for perfect integration of each component.

### The Wine

We have been producing this unique blend called the Z-Cuvee since 1993. It is inspired by the wines of Côtes du Rhône found in the southern Rhône Valley of France, where they have been blending these varieties together for centuries to create wines that are greater than the sum of their parts.

Our 2010 Z-Cuvee is an extremely balanced and complex Rhône blend. Grenache adds rich raspberry aromas and flavors; Mourvèdre brings notes of blueberry, meat and spice; Syrah, adds flavors of blackberry and ripe tannins; Cinsault brings a touch of dusty berry.

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

*Winemaking and Vineyard team*



### TECHNICAL NOTES

<b>Vineyard Blocks</b>	Zaca Mesa Vineyards: Mariposa A, B&G; Chapel E&F; Cushman F; Mesa A
<b>Composition</b>	54% Grenache, 34% Mourvèdre, 6% Syrah, 6% Cinsault
<b>Harvest</b>	Oct. 20 – Nov. 8, 2010
<b>Cooperage</b>	16 months in French oak: 10% New French Oak
<b>Bottled</b>	February 27, 2012
<b>Total Acidity</b>	0.641 g/100mL
<b>pH</b>	3.50
<b>Alcohol</b>	14.1 %
<b>Production</b>	3447 cases