



2011 MESA RESERVE SYRAH

ESTATE GROWN AND BOTTLED

SANTA YNEZ VALLEY

Winery History

Our wines are made from sustainably farmed grapes that are 100 percent 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 varietals planted in the Rhône Valley of France are best suited to our estate.

Our Estate

Purchased in 1972, our vineyard soils are composed of Chamise Loam and Chamise Shaly Loam. They are well-drained soils that developed over gravelly beds of silt, clay, shale rock and other 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. Since 1997, the winery has replanted more than half of its original vines with high-density plantings of Rhône varietals with new rootstock and clone combinations.

Growing Season and Harvest

Winter rains in 2011 were below normal. A hard freeze occurred on April 8th and 9th damaging our vines new growth. Late-spring was unusually cold and wet, which limited fruit set and dropped yields even further. Summer was generally mild with a lot of ocean moisture leading to a harvest that started two weeks later than normal. We very patiently waited while the grapes ripened, with the final grapes being picked on November 1st. With historically low yields and a mild growing season, you'll find 2011 to be a year with exceptional balance and depth.

Winemaking

After hand harvesting, the grapes were de-stemmed and placed into small open top bins to ferment. During the three week fermentation, the skins were punched-down by hand twice a day to develop rich color and fine tannins. Once dry, the wine was placed into new French oak barrels for 21 months to age. Individual barrels were selected to create this reserve.

The Wine

The Mesa Reserve Syrah represents the best of our mesa top vineyard, focusing on younger blocks, which offer a great contrast to the older Syrah vines on the property. Our use of high-density vine spacing and new clonal material in these blocks gives the wine a brightness of fruit and richness that is unique to the Mesa Reserve.

Our 2011 Mesa Reserve Syrah shows off a classic Syrah structure with bold tannins and bright acidity. The fruit is dark with blackberry and cassis layered with savory herbs, dark chocolate and violets.

– Eric, Kristin, Agustin, Ruben, Jose, Angel, Gregorio & Ramirez
Winemaking and Vineyard team



TECHNICAL NOTES

Vineyard	Zaca Mesa Vineyards: Mesa B, Chapel G
Composition	100% Syrah
Clones Spacing	470, 174, 877, Noir 4x6
Harvest	October 18 – 31, 2011
Cooperage	21 months in French oak, 35% new
Bottled	July 25, 2013
pH TA	3.73 0.607 g/100ml
Alcohol	14.5%
Production	1026 cases