



2014 Z Gris

ESTATE GROWN AND BOTTLED
SANTA YNEZ VALLEY

Winery History

Our wines are made from sustainably farmed grapes that are 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 learned that grape varieties 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 varieties with new rootstock and clone combinations.

Growing Season and Harvest

2014 marked another exceptionally dry year in Santa Barbara County. Unseasonably warm winter temps awoke the vines from their slumber a month earlier than normal. Luckily, spring was frost-free and warm, allowing the clusters to pollinate without interruption. A lack of fog in May, June and July along with warm summer temperatures sped up the ripening process, leading to one of the earliest harvests on record.

Winemaking

The Grenache Noir grapes used for our Z-Gris are hand harvested a few weeks early to highlight their naturally bright acidity. The grapes are then whole cluster pressed and placed into stainless steel tanks to complete a slow, cool fermentation. Without skin contact during fermentation, the juice has a soft pink color. Post-fermentation we added a touch of Mourvèdre for enhancement of both color and flavor.

The Wine

Zaca Mesa has proudly produced dry rosés for well over a decade now. Our Z-Gris is always bone dry and meant for immediate enjoyment. Modeled after the dry rosés of Provence, we use Grenache Noir as the signature grape, with lesser amounts of Mourvèdre.

The 2014 Z-Gris is a bright, mouth-watering rosé. Complex notes of wild strawberry, raspberry, tangerine and melon intermingle with tropical guava and flinty minerality, leading to a long, crisp finish.

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



TECHNICAL NOTES

Vineyard Blocks	Zaca Mesa Vineyards: Mariposa Blocks C&F, Mariposa I
Composition	99% Grenache, 1% Mourvedre
Harvest	August 30th, 2014
Bottled	February 13th, 2015
Residual Sugar	Dry
Total Acidity	0.720g/100 mL
PH	3.09
Alcohol	13.6%
Production	673 cases