



## 2014 Black Bear Block Syrah

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 determined that varietals planted in the Rhône Valley of France are best suited to our estate.

### Our Estate

Situated less than 30 miles from the Pacific Ocean, our vineyard is composed mainly of Chamise Shaly Loam. These are well-drained soils that developed over gravelly beds of silt, clay, diatomaceous shale and other sandy water-deposited materials. These soils are on dissected terraces (or mesas) with elevations between 1300 and 1500 feet above sea level. This high elevation combined with cool ocean breezes allow our grapes to retain 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

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

After selective hand harvesting, the grapes are placed into small open top bins to ferment with native yeasts. During fermentation, the skins were punched-down by hand twice a day, before each bin was sealed off for a special 3 week extended maceration for maximum extraction of the skins. After the month long fermentation process the wine was then placed into French oak barrels and aged on its fine lees without any racking for 21 months.

### The Wine

The Black Bear Block is a 3 ½ acre block planted on its own roots in 1978. Named for the black bears that live around our vineyard, the Black Bear Block was the first Syrah vineyard planted in Santa Barbara County and is now the oldest remaining Syrah vineyard on the Central Coast.

Our 2014 Black Bear Syrah displays lavender dust, high-toned blackberry, black olive, anise, tar, pepper and our signature sage spice. It has the tension, energy and depth that only the best vineyards produce.

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



## TECHNICAL NOTES

<b>Vineyard Blocks</b>	Zaca Mesa Vineyards Black Bear Block (Mesa H)
<b>Composition</b>	100% Syrah
<b>Harvest</b>	September 13th 2014
<b>Cooperage</b>	21 months in French Oak; 54% new
<b>Bottled</b>	July 26, 2016
<b>Total Acidity</b>	0.663 g/100 mL
<b>PH</b>	3.41
<b>Alcohol</b>	14.5%
<b>Production</b>	268 cases