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## 2015 T'AYA

### *Camp 4 Vineyard*

#### VINTAGE

The vintage of 2015 brought us lower yields and high quality in comparison to the past three vintages. These lower yields can be attributed to a longer bloom time due to cooler weather, strong winds, and rain. These untimely acts from Mother Nature ultimately affected berry set which brought us uneven ripening. This later led to clusters having fewer berries and in turn, lower yields. Following the unusual May gloom, the summer months were quite warm, which expedited maturity and therefore brought us an earlier harvest. The continuous drought also attributed to the vines ripening at a faster pace than normal. The overall vintage delivered excellent color development, great concentration and depth, while also maintaining balanced chemistries for excellent aging potential.

#### WINEMAKER'S NOTES

This Southern Rhone style blend of Marsanne, Roussanne, and Grenache Blanc shows upfront aromatics of melon, pear, white peach, and honeysuckle, with hints of chamomile. The mid-palate is perfectly balanced between a racy acidity, minerality and rich creamy flavors. On the palate this wine is complex with layers of white floral, beeswax, citrus and stone fruits. This wine highlights the freshness of the stone fruits, intricacies of lees aging and depth in the finish.

#### VINEYARD

Camp 4 Vineyard is situated on the eastern most edge of the Santa Ynez Valley and serves as the gateway into Happy Canyon. The vineyard is home to 18 varietals focusing on Rhone and Bordeaux, providing an ideal micro-climate with a long growing season and maximum flavor development. The sandy-loam soil aids in producing high quality wine grapes. We pride our vineyard on the perfect balance of quality and quantity with a focus on sustainable farming.

#### FOOD PAIRINGS

Complex flavors in the Rhone blend of Marsanne, Roussanne, and Grenache Blanc make a match in heaven with spicy Asian cuisine. Although this white wine pairs beautifully with fish and other lighter flavors such as a grilled sea bass over chive whipped potatoes and shitake mushrooms, it can also shine with grilled pork chops and pickled carrots or a squash and zucchini linguine with goat cheese crumbles.

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APPELLATION	Santa Ynez Valley
VINEYARD SOURCE	Camp 4 Vineyard
HARVEST BRIX	22.2
COMPOSITION	57% Marsanne, 40% Roussanne and 3% Grenache Blanc
MATURATION	14% New, French Oak/86% neutral barrels for 6 months
ALCOHOL	13.5
TA	5.78
pH	3.4
BOTTLING DATE	3.24.16
CASES PRODUCED	152
SRP	22.00