

ZEPHARA

/Zah-FAR-ah/

A twist on the word zephyr: a gentle breeze.

FARMERS AT HEART

Our family has been farming grapes for over 75 years, and we take tremendous pride in being responsible stewards of our vineyards. Sustainability and organic farming practices are a big part of what we do, ensuring we can continue our passion for farming for at least another 75 years. For our organically grown grapes used in Zephara, we source from our estate vineyards and a handful of trusted long-term partner vineyards across California.

With all those years of farming experience, we have developed a strong appreciation for wind and have dedicated Zephara in deference to that powerful force. Wind can be dangerous, breaking shoots, disrupting flowering, and producing thicker grape skins. Wind can also be an impactful positive influence in growing healthy vines, as it strengthens roots, moves heat and moisture away from the vines, and can concentrate flavors in the grapes.



OUR WINEMAKER

Jose Ramirez

While first-generation Californian José Ramirez originally intended to study medical sciences at UC-Davis, he found his true vocation during a harvest internship. There he discovered that wine offered a way to combine scientific curiosity with artistry and agriculture. With a vineyard-driven approach to winemaking, José nurtures Zephara wines from bud to bottle.



made with organic grapes

	SAUVIGNON BLANC	CHARDONNAY	CABERNET SAUVIGNON
The Recipe	100% free run. multiple lots of cool and extended fermentation with special yeast selection to promote different fruit characteristics. Aged 5 months in stainless steel.	Slow cool fermentation; different strains of yeast used to produce one lot with citrus focus and the other more tropical fruit. Finished primary and secondary fermentation in oak. Aged for 5 months in French (85%) & American (15%) oak.	After harvest, free run went thru cold soak for 48 hours prior to the onset of fermentation; Fermentation lasted for 2 weeks before wine was moved into oak to finish secondary fermentation. Aged in 100% French oak (30% new) for 5 months.
Tastes Like	Vibrant grapefruit and fresh-cut grass, but it also surprises with a lush wave of tropical fruit like passionfruit and guava, crisp acidity and lively finish.	Crisp green apple and lemon curd alongside subtle notes of toasted brioche. Creamy texture and hints of vanilla, complementing the wine's bright acidity and elegant minerality.	Bursts with ripe blackberry and cassis aromas, layered with hints of mocha and spice from oak aging, leading to a full-bodied palate with velvety tannins
Flavors that Flow	Goat Cheese Stuffed Dates, Greek Salad, Shrimp Ceviche	Fresh Salads, Chicken Quesadilla, Jambalaya	Carne Asada, Lamb Vindaloo, Grilled Portobellos



honor the wind