



ANCIENT PEAKS



FAMILY ESTATE WINES FROM MARGARITA VINEYARD



VINEYARD:

SAN JUAN VINEYARD (88%)
MARGARITA VINEYARD (12%)

VARIETAL COMPOSITION:

SAUVIGNON BLANC (100%)

AGING REGIMEN:

10 MONTHS IN STAINLESS STEEL

FINAL ANALYSIS:

ALCOHOL: 13.5%
TA: .73 PH: 3.34

CASES PRODUCED:

849



2008 SAUVIGNON BLANC | PASO ROBLES

Our Sauvignon Blanc comes mainly from San Juan Vineyard, which boasts some of the oldest Sauvignon Blanc vines in the Paso Robles appellation. A small contribution of fruit from the cooler climes of Margarita Vineyard brings a high-toned citrus quality to the blend, resulting in a multidimensional Sauvignon Blanc with vivid varietal character.

VINEYARD

San Juan Vineyard winds along San Juan Creek in the eastern foothills of the Paso Robles appellation. San Juan Vineyard was planted in 1972 as one of the first modern vineyards in the Paso Robles appellation. The vineyard was later acquired by Ancient Peaks co-owners Karl Wittstrom and Doug Filipponi in 1999. The grapes for this wine came from 38-year-old Sauvignon Blanc vines planted on their own roots. These old vines yield intense varietal aromatics and excellent mid-palate richness. The Margarita Vineyard portion of the blend comes from a small block between Taco Creek and Oyster Ridge, which is one of the cooler locations in the vineyard. This fruit brings a core of crisp acidity to the wine and ultimately adds dimension to the warmer climate fruit from San Juan Vineyard.

WINEMAKING

Winemaking emphasis was placed on achieving authentic varietal expression, inclusive of preserving the fruit's distinctive natural flavors and lively acid profile. The wine was accordingly fermented in stainless steel tanks, with 80 percent undergoing cold fermentation at 55 degrees, which resulted in an extended four-week fermentation. This slow fermentation process ensured the retention of delicate aromatics while capturing pure fruit flavors. The wine was subsequently aged for 10 months in stainless steel tanks.

TASTING NOTES

Our 2008 Sauvignon Blanc begins with bright aromas of citrus, green apple and nutty honeycomb. The palate is exquisitely weighted, with seamless flavors of pear, pineapple and apricot. Refreshing mineral accents linger on a crisp, elegant finish.

CUISINE PAIRING

The 2008 Sauvignon Blanc's luscious texture and vivid flavors appeal to a wide variety of dishes. Recommended pairings include chipotle-citrus marinated chicken, light lemon pasta, wild salmon, and lime-grilled prawns.