



ANCIENT PEAKS



FAMILY ESTATE WINES FROM MARGARITA VINEYARD



VINEYARD:

MARGARITA VINEYARD (95%)
SAN JUAN VINEYARD (5%)

VARIETAL COMPOSITION:

SAUVIGNON BLANC (100%)

AGING REGIMEN:

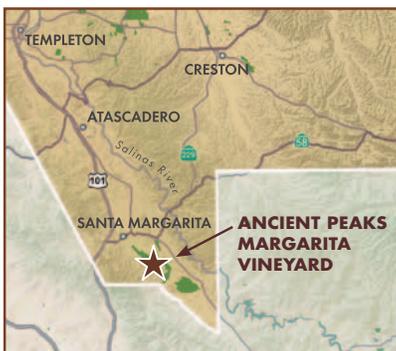
8 MONTHS IN STAINLESS STEEL

FINAL ANALYSIS:

ALCOHOL: 13.5%
TA: .72 PH: 3.39

CASES PRODUCED:

868



2009 SAUVIGNON BLANC | PASO ROBLES

Our 2009 Sauvignon Blanc comes from Block 41 at Margarita Vineyard, which is planted to rocky sedimentary soils in one of the vineyard's coolest locations. Here, the Sauvignon Blanc grape achieves vivid varietal character with crisp natural acidity and appealing mineral accents. A small contribution of fruit from the warmer climes of San Juan Vineyard brings added dimension to the palate.

VINEYARD

Margarita Vineyard is situated along the top of the Cuesta Grade, approximately 22 miles south of the city of Paso Robles and just 14 miles as the crow flies from the Pacific Ocean. Here, the surrounding peaks of the Santa Lucia Mountain Range act as a gateway between the ocean-cooled climate below the grade and the warmer conditions to the north. This location enjoys one of the coolest growing environments in the Paso Robles appellation, lengthening the growing season and enabling the Sauvignon Blanc grape to retain its natural varietal vibrancy. San Juan Vineyard winds along San Juan Creek in the eastern foothills of the Paso Robles appellation. The 39-year-old vines in this warmer location yield highly aromatic Sauvignon Blanc with fine mid-palate richness that accentuates the crisp fruit character from Margarita 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 cold fermented in stainless steel tanks at 55 degrees, which extended the fermentation period to three weeks. This slow fermentation process ensured the retention of delicate aromatics while capturing pure fruit flavors. A quarter of the wine underwent 24-hour skin contact prior to pressing and fermentation for enhanced textural nuance.

TASTING NOTES

Our 2009 Sauvignon Blanc opens with lively aromas of lime zest and cut grass. The palate is bright and crisp, offering focused flavors of grapefruit and pear with enticing mineral accents. Brisk natural acidity carries a clean, quenching finish.

CUISINE PAIRING

The 2009 Sauvignon Blanc's bright texture and focused flavors ensure considerable versatility with food. Recommended pairings include fresh sushi, lime-grilled prawns, chicken with lemon and herbs, and oysters on the half shell.