

# ANCIENT PEAKS WINERY

## 2010 OYSTER RIDGE

MARGARITA VINEYARD | PASO ROBLES, CALIFORNIA



### OVERVIEW

Our 2010 Oyster Ridge cuvée was meticulously grown, crafted and blended to produce a wine of extraordinary character. The name Oyster Ridge honors an outcropping that always astonishes visitors to our estate Margarita Vineyard. Here, large white oyster fossils are literally spilling out of the ground, fostering the type of calcium-rich soil that is coveted by winemakers worldwide. The 2010 vintage is a blend of Cabernet Sauvignon (55%), Merlot (27%), Petite Sirah (11%), Petit Verdot (4%) and Cabernet Franc (3%), and was ultimately made to exemplify our finest winemaking efforts.

### VINEYARD

Margarita Vineyard is the southernmost vineyard in the Paso Robles AVA. The vineyard is tucked along the Santa Lucia mountain range the top of the Cuesta Grade just 14 miles from the Pacific Ocean, resulting in one of the Paso Robles region's coolest growing environments. The proliferation of sea fossils at Oyster Ridge is the most vivid example of the complex geology found at Margarita Vineyard, which spans a rare array of five soil types that bring natural dimension to our wines. The Cabernet Sauvignon, Merlot, Petit Verdot and Cabernet Franc all come from specific spots at Margarita Vineyard that have proven to produce superior fruit, such as the rows of Cabernet Sauvignon atop a hill in Block 49 and a section of Merlot along a rise in Block 7. These subsections are isolated at the start of the growing season, and they are fastidiously farmed to maximize the fruit's potential and meet the standards of the Oyster Ridge program. The Petite Sirah comes from our Wittstrom Vineyard, where the varietal excels amid the warmer climes of northern Paso Robles.

### WINEMAKING

After hand harvesting, the individual varietal lots were fermented in small open-top fermenters, with manual punchdowns employed three times daily for balanced extraction. Approximately 40 percent of the Cabernet Sauvignon was fermented with native yeasts to foster enhanced textural depth. After fermentation, each varietal lot was aged separately for 24 months in premium French oak barrels, with a portion of the Petite Sirah aged in two American oak barrels for added aromatic nuance. The final blend was assembled from only those barrels that exhibited exemplary complexity, structure and aging potential. This blend was created without preconceptions or preconditions regarding varietals or their percentages, with the focus being solely on bottling the finest possible expression of the vintage. The Cabernet Sauvignon sets the tone with broad, polished layers. The Merlot contributes a dark berry fruit quality, while the Petite Sirah adds mid-palate weight. The Petit Verdot enhances the blend's structure and color, while the Cabernet Franc brings a violet floral note to the nose.

### TASTING NOTES

The 2010 Oyster Ridge offers warm, toasty red fruit aromas with graceful notes of violets, vanilla, graphite and anise. Layers of plum, black cherry, black currant and boysenberry unfold along a broad, lush texture. Accents of mocha, cedar and spice linger with fine tannins on a long, juicy finish.

### VINEYARD:

*Margarita Vineyard*  
(Cabernet Sauvignon, Merlot,  
Petit Verdot, Cabernet Franc)  
*Wittstrom Vineyard*  
(Petite Sirah)

### VARIETAL COMPOSITION:

*Cabernet Sauvignon 55%*  
*Merlot 27%*  
*Petite Sirah 11%*  
*Petit Verdot 4%*  
*Cabernet Franc 3%*

### HARVEST DATES:

*October 18 (Cabernet Sauvignon)*  
*October 13 (Merlot)*  
*October 29 (Petite Sirah)*  
*November 10 (Petit Verdot)*  
*November 15 (Cabernet Franc)*

### AGING REGIMEN:

*24 Months in French (94%) and*  
*American (6%) oak barrels*  
*80% new oak*

### FINAL ANALYSIS:

*Alcohol: 14.1%*  
*TA: .72*  
*pH: 3.46*

### CASES PRODUCED:

*688*

