

ANCIENT PEAKS  
WINERY



# RENEGADE

2011

*Margarita Vineyard  
Paso Robles, California*

## OVERVIEW

The 2011 Renegade comes from our estate Margarita Vineyard on the historic Santa Margarita Ranch. From missionaries to gunslingers, roughriders to outlaws, a colorful cast of characters has traversed the ranch's rugged terrain since the 18th century. In that spirit, we have made an intensely flavored blend that pushes the envelope and resists conformity, adding an adventurous twist to our family of wines. Defiantly bold and daringly elegant—*this is Renegade*.

## VINEYARD

The 2011 Renegade is composed of Syrah, Malbec and Petit Verdot from Margarita Vineyard. Two-thirds of the Syrah comes from block 47, where the varietal achieves a velvety dark fruit character. The remainder comes from Block 43, where the fruit is distinguished by its smoky, spicy complexity. The Malbec comes from Block 45, a southwest-facing hillside with shallow shale soils that produce sparse, intensely flavored clusters. The Petit Verdot hails from Block 44, a gentle incline planted to two clones along a ribbon of sandstone and rocky shale, bringing a firm texture and vivid varietal character to the fruit. Margarita Vineyard stands alone as the southernmost vineyard in the Paso Robles AVA, nestled into the rugged Santa Lucia Mountain Range approximately 22 miles south of the city of Paso Robles and just 14 miles from the Pacific Ocean. The mountains tower over the property's western flank, testaments to the tectonic forces that blessed Margarita Vineyard with a rare diversity of soils. The peaks also act as a gateway between the cool marine air to the south and warm inland conditions to the north. This phenomenon creates one of the coolest growing environments in the Paso Robles region, resulting in fruit of uncommon depth and structure.

## WINEMAKING

The winemaking vision of Renegade is to craft a rich, boldly flavored wine with structure and finesse. The Syrah offers a core of dark, luscious fruit with notes of spice. Petit Verdot adds structure, intensity and fullness, while the Malbec brings a juicy, mouthwatering texture. Each varietal lot was cold soaked for 24 to 48 hours prior to fermentation for a gentle extraction of initial color and flavor. After fermentation, the individual lots were aged for 17 months in a combination of French (60%) and American oak (40%) barrels, 33 percent of which featured new oak. A vast majority of the Syrah was aged in barrels with medium-plus toasting to accentuate the varietal's meaty, smoky nuances.

## TASTING NOTES

The 2011 Renegade opens with extravagant aromas of black fruit, blueberry, vanilla bean and smoked bacon. Flavors of black cherry, black currant and wild raspberry cascade along a plush, mouthfilling texture along with trailing notes of cola, spice and toasty oak. Power yields to elegance on the finish, with clean structure and smooth tannins leading the way.

## CUISINE PAIRING

The 2011 Renegade is a heady yet refined match for richly flavored fare. Recommended pairings include smoked brisket, roast leg of lamb, braised veal shanks, and Dutch oven beef stew.

## VINEYARD:

*Margarita Vineyard*

## VARIETAL

### COMPOSITION:

*Syrah 62%*

*Petit Verdot 28%*

*Malbec 10%*

## HARVEST DATES:

*November 1 (Syrah / Block 47)*

*November 2 (Syrah / Block 43)*

*November 5 (Petit Verdot)*

*October 28 (Malbec)*

## AGING REGIMEN:

*17 months in French and*

*American oak barrels*

## FINAL ANALYSIS:

*Alcohol: 13.9%*

*TA: .60*

*pH: 3.82*

## CASES PRODUCED:

*4,021*

