

ANCIENT PEAKS WINERY

2011 OYSTER RIDGE

MARGARITA VINEYARD | PASO ROBLES, CALIFORNIA



OVERVIEW

Each year, we craft the limited-edition Oyster Ridge cuvée to exemplify our finest winemaking efforts. 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 2011 vintage is a blend of Cabernet Sauvignon (48%), Merlot (44%), Malbec (4%) and Petite Sirah (4%), all from meticulously farmed vineyard blocks cultivated for the Oyster Ridge program.

VINEYARD

Margarita Vineyard is the southernmost vineyard in the Paso Robles AVA. The vineyard is tucked along the Santa Lucia mountain range on 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 and Malbec 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 and Merlot was fermented with wild yeasts to foster enhanced textural depth. After fermentation, each varietal lot was aged separately for 22 months in premium French oak barrels, with one barrel each of the Petite Sirah and Merlot aged in two American oak barrels for added aromatic complexity. The final blend was assembled from only those barrels that exhibited exemplary complexity, structure and aging potential. The Cabernet Sauvignon sets the tone with broad, polished layers. The Merlot contributes a silky dark fruit quality, while the Malbec layers in high-toned aromatics. The Petite Sirah enhances the mouthfeel and brings a touch of tannic richness to the finish.

TASTING NOTES

The 2011 Oyster Ridge offers generous aromas of plum, blackberry and violets with a note of toasty oak. Juicy flavors of black cherry and blueberry enfold a luscious, mouthfilling texture with trailing accents of framboise, eucalyptus, vanilla and spice. A lively, structured finish promises excellent longevity in the bottle.

VINEYARD:

Margarita Vineyard
(Cabernet Sauvignon, Merlot, Malbec)
Wittstrom Vineyard
(Petite Sirah)

VARIETAL COMPOSITION:

Cabernet Sauvignon 48%
Merlot 44%
Malbec 4%
Petite Sirah 4%

Harvest Dates:

November 2
(Cabernet Sauvignon)
November 7 (Merlot)
November 8 (Malbec)
October 27 (Petite Sirah)

AGING REGIMEN:

22 Months in French (92%) and American (8%) oak barrels
90% new oak

FINAL ANALYSIS:

Alcohol: 14.2%
TA: .65
pH: 3.53

CASES PRODUCED:

528



Oyster Ridge