

# ANCIENT PEAKS WINERY

## 2012 CABERNET SAUVIGNON

MARGARITA VINEYARD | PASO ROBLES, CALIFORNIA



### OVERVIEW

Cabernet Sauvignon excels at our estate Margarita Vineyard, where it achieves both ripeness and balance amid one of the coolest, longest growing seasons in the Paso Robles region. Here, our Cabernet Sauvignon vines are planted to a range of soil types, bringing added natural complexity to the wine.

### VINEYARD

The 2012 Cabernet Sauvignon comes primarily from blocks 49 and 50 at Margarita Vineyard, where rocky sedimentary and shale soils promote naturally low vigor for the development of intensely flavored fruit. The remainder of the Cabernet Sauvignon comes from block 15, where ancient sea bed soils and cooler growing conditions yield fruit with firmer structure and tannins. The final blend includes Syrah from Block 47 (sedimentary) and Malbec from Block 45 (shale)—all combining to contribute added dimension and nuance. Margarita Vineyard stands alone as the only vineyard in the Santa Margarita Ranch AVA along the southernmost border of the Paso Robles region. Here, just 14 miles from the Pacific Ocean, the land is flanked by the rugged peaks of the Santa Lucia Mountains—testaments to the tectonic forces that blessed Margarita Vineyard with its 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

We strive to produce a Cabernet Sauvignon that showcases the depth and structure that the varietal naturally achieves at Margarita Vineyard, along with ripe, layered flavors. The 2012 growing season was the warmest in recent years, providing a fine foundation of fruity richness. After gentle destemming, the must was cold soaked for 48 hours prior to fermentation for a gentle extraction of color and flavor. After fermentation, the wine was racked to a combination of French and American oak barrels, where it aged for 15 months prior to blending and bottling. The final blend included small lots of Malbec for added juiciness and Syrah for earthy complexity.

### TASTING NOTES

The 2012 Cabernet Sauvignon opens with enticing aromas of plum, cedar, vanilla, tobacco and leather. Smooth flavors of black cherry, blueberry, mint leaf and spice are integrated into a broad, chewy texture. Elegant tannins unfurl into a sleek, effortless finish.

### CUISINE PAIRING

The classic varietal expression of the 2012 Cabernet Sauvignon makes a fine match for rich, flavorful fare. Suggested pairings include beef tenderloin medallions, roasted pork shoulder, Cabernet-braised short ribs and stuffed eggplant.

### VINEYARD:

*Margarita Vineyard*

### VARIETAL COMPOSITION:

*Cabernet Sauvignon (85%)*

*Malbec (9%)*

*Syrah (6%)*

### HARVEST DATES:

*October 5 (Block 15 Cabernet)*

*October 18 (Block 50 Cabernet)*

*November 1 (Block 49 Cabernet)*

*October 9 (Malbec, Syrah)*

### AGING REGIMEN:

*15 months in French and*

*American oak barrels*

### FINAL ANALYSIS:

*Alcohol: 14.1%*

*TA: .68*

*pH: 3.49*

### CASES PRODUCED:

7,071



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*Cabernet Sauvignon*