

ANCIENT PEAKS

2013 | CABERNET SAUVIGNON

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



CABERNET SAUVIGNON

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 2013 Cabernet Sauvignon comes from blocks 15 and 50 at Margarita Vineyard. At Block 50, a mixture of shale and rocky alluvium soils promotes naturally low vigor for the development of dark, intensely flavored fruit. At Block 15, ancient sea bed soils and cooler growing conditions yield fruit with earthier structure and firmer tannins. The qualities of these blocks combine to bring dimension and nuance to the final blend. Margarita Vineyard stands alone as the southernmost vineyard in the Paso Robles region, nestled into the rugged Santa Lucia Mountain range just 14 miles from the Pacific Ocean in the new Santa Margarita Ranch AVA. The mountain peaks act as a gateway for cool marine air, resulting in an extended growing season that yields fruit with uncommon depth and structure. The peaks are also testaments to the tectonic forces that created Margarita Vineyard's rare diversity of soils, ultimately fostering natural complexity in our wines.

WINEMAKING

We strive to produce a wine that showcases the depth and structure inherent to the Cabernet Sauvignon fruit grown at Margarita Vineyard. The 2013 growing season was deemed "perfect" by the winemaking team, resulting in rich fruit flavors with fully developed tannins. 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 18 months prior to blending and bottling. The final blend included a small lot of Merlot for an enhanced velvety dark fruit character, as well as a touch of Cabernet Franc for aromatic lift.

TASTING NOTES

The 2013 Cabernet Sauvignon presents multidimensional aromas of plum, raspberry, tobacco and toasted oak. Rounded flavors of black cherry and black currant are interwoven with earthier hints of olive, mint, black tea and spice. Chewy tannins set the tone for a full, rich finish.

CUISINE PAIRING

The rich, complex character of the 2013 Cabernet Sauvignon appeals to classic pairings such as filet mignon with black olive sauce, herb-marinated rack of lamb, braised beef short ribs, and sautéed duck breast with wild mushrooms.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Cabernet Sauvignon (94%)
Merlot (5%)
Cabernet Franc (1%)

SOIL TYPE

Ancient Sea Bed
Shale
Rocky Alluvium

HARVEST DATES:

October 16 (Block 50 Cabernet)
October 17 (Block 15 Cabernet)
October 2 (Merlot)
October 31 (Cabernet Franc)

AGING REGIMEN:

18 months in French and
American oak barrels

FINAL ANALYSIS:

Alcohol: 14.5%
TA: .72
pH: 3.51

CASES PRODUCED:

8,245

SRP:

\$18

