

ANCIENT PEAKS
WINERY

RENEGADE

V. 2013

PASO ROBLES, CALIFORNIA
SANTA MARGARITA RANCH



OVERVIEW

The 2013 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 2013 Renegade is composed of Syrah, Malbec and Petit Verdot from Margarita Vineyard. A majority of the Syrah comes from Block 47 along slopes of ancient sea bed soils, where the fruit achieves dark fruit flavors with meaty richness. The remainder comes from nearby Block 43, which offers a more restrained fruit profile with notes of spice and mineral. The Malbec hails from Block 45, a southwest-facing hillside with shallow shale soils that produce sparse, intensely flavored clusters. The Petit Verdot comes from Block 44, where a sloping ribbon of sandstone and rocky shale yields firm texture with vivid varietal character. 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 surrounding mountain peaks are testaments to the tectonic forces that created Margarita Vineyard's rare diversity of soils, ultimately fostering natural complexity in our wines.

WINEMAKING

The winemaking vision of Renegade is to craft a rich, boldly flavored wine with structure and finesse. In 2013, Syrah took the lead role of the blend following an exceptional growing season that yielded powerful black fruit with savory dimension. In keeping with the Renegade tradition, the blend was rounded out with small lots of Malbec and Petit Verdot. The Malbec brings lively acidity to the mid-palate, while Petit Verdot adds tannic backbone to the finish. Prior to blending, the individual lots were aged for 22 months in a combination of French (60%) and American oak (40%) barrels, including a total of 30 percent 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 2013 Renegade is loaded with heady aromas of boysenberry, blueberry, violets, tobacco and roast coffee. Luscious flavors of blackberry, cola and vanilla cream unfold with suggestions of savory smokiness and spice. A mouthfilling texture delivers plump tannins on a bold, lavish finish.

CUISINE PAIRING

The prolific flavors of the 2013 Renegade are a perfect foil for equally rich fare, including herb-grilled lamb chops, French onion soup, venison pot roast and beef medallions with shiitake wine sauce.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Syrah 93%
Malbec 4%
Petit Verdot 3%

SOIL TYPE:

Ancient Sea Bed
Shale

HARVEST DATES:

October 18 (Syrah / Block 47)
October 21 (Syrah / Block 43)
October 18 (Malbec / Block 45)
October 24 (Petit Verdot / Block 44)

AGING REGIMEN:

22 months in French and American
oak barrels

FINAL ANALYSIS:

Alcohol: 15.2%
TA: .68
pH: 3.70

CASES PRODUCED:

2,428

