

ANCIENT PEAKS WINERY

2013 SAUVIGNON BLANC

MARGARITA VINEYARD | PASO ROBLES, CALIFORNIA



OVERVIEW

The 2013 Sauvignon Blanc exhibits a vivid varietal character that is rooted in our estate Margarita Vineyard. Here, amid one of the Paso Robles region's coolest growing environments, the Sauvignon Blanc grape achieves a fine balance of ripeness and raciness, with crisp acidity and appealing mineral accents.

VINEYARD

The 2013 vintage comes exclusively from Block 41 at Margarita Vineyard, where the vines occupy rocky sedimentary soils that vary in density, elevation and exposure. As the block slopes downward from its crown, the soils become thicker, and the temperatures more brisk. These variances shape the fruit and contribute complexity to the final blend. Margarita Vineyard stands alone as the southernmost vineyard in the Paso Robles AVA, nestled into the rugged Santa Lucia Mountain Range 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 marine air to the south and warm inland conditions to the north. This cooling phenomenon extends the growing season, resulting in fruit of uncommon depth and structure.

WINEMAKING

Our aim is to produce an authentic Sauvignon Blanc that reflects the cooler growing conditions at Margarita Vineyard. In 2013, we performed an early pick at 23 Brix on September 5, followed by a second pick two weeks later. The first pick created a foundation of bright acidity, while the later pick contributed a layer of riper flavors. Additionally, approximately 30 percent of the fruit was held in tanks on the skins for 48 hours prior to pressing. While this amount of skin contact is unusual for a white wine, we have found it beneficial for accentuating the Sauvignon Blanc grape's distinctive varietal character and more exotic nuances. All of the lots were cold fermented at 55 degrees over an extended period to retain delicate aromatics and pure fruit flavors.

TASTING NOTES

The 2013 Sauvignon Blanc offers refreshing aromas of pear, gooseberry and citrus with a suggestion of jasmine and mineral. A full palate unfolds with rounded flavors of peach, grapefruit and guava. Notes of lime zest add lift to a clean, quenching finish.

CUISINE PAIRING

The 2013 vintage is a perfect match for classic Sauvignon Blanc pairings, including fresh sushi, oysters, seared scallops, roasted lime chicken and lemon sole fillet.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Sauvignon Blanc 100%

HARVEST DATES:

*September 5
September 18*

AGING REGIMEN:

4 months in stainless steel

FINAL ANALYSIS:

*Alcohol: 13.5%
TA: .75
pH: 3.65*

CASES PRODUCED:

4,018



Sauvignon Blanc