

ANCIENT PEAKS

2014 | 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 within a range of soil types, bringing added natural complexity to the wine.

VINEYARD

The Cabernet Sauvignon fruit comes from four distinct blocks 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. The soils are less rocky at nearby Block 49, where the flavors lean more toward the red fruit spectrum. At Block 14 and Block 15, ancient sea bed soils and cooler growing conditions yield fruit with earthier structure and firmer tannins. The individual 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 2014 growing season was marked by moderate temperatures and steady conditions through harvest that fostered excellent fruit development and flavor maturation. 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 16 months prior to blending and bottling. The final blend included a contribution of Margarita Vineyard Syrah to broaden the mid-palate and add lushness to the texture. A small lot of Cabernet Franc enhanced the aromatic profile, while a dash of Zinfandel brought a touch of softness to the finish.

TASTING NOTES

The 2014 Cabernet Sauvignon offers warm aromas of blueberry, plum and toasted oak along with classic varietal notes of graphite and black olive. The texture is plump and juicy, cascading across the palate with flavors of black currant and fresh red berries accentuated by hints of roast coffee, anise, tobacco and mineral. Sleek acidity paves the way for an elegant finish framed by smooth tannins.

CUISINE PAIRING

The broad, juicy texture of the 2014 Cabernet Sauvignon is a perfect match for savory full-flavored dishes, including roast duck leg in red wine sauce, oven-roasted eggplant, rosemary-grilled flank steak, and filet mignon with black olive sauce.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Cabernet Sauvignon (78%)
Syrah (16%)
Cabernet Franc (4%)
Zinfandel (2%)

SOIL TYPE:

Ancient Sea Bed
Rocky Alluvium
Shale

HARVEST DATES:

October 10 (Block 49 Cabernet)
October 15 (Block 14 & 15 Cab)
October 16 (Block 50 Cabernet)
October 25 (Block 49 Cabernet)
October 2 (Block 46 Zinfandel)
October 8 (Block 47 Syrah)
October 23 (Block 43 Syrah)
October 31 (Block 9 Cab Franc)

AGING REGIMEN:

16 months in French and
American oak barrels

FINAL ANALYSIS:

Alcohol: 14.3%
TA: .73
pH: 3.66

CASES PRODUCED:

16,610

SRP:

\$18

