

# ANCIENT PEAKS

2015 | 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 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 11, Block 14 and 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. 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. A dash of Zinfandel was incorporated into the final blend to broaden the mid-palate fruit character and provide a touch of textural suppleness.

### TASTING NOTES

The 2015 Cabernet Sauvignon presents dark fruit aromas of black cherry and cassis with suggestions of black olive, pencil shaving and tobacco leaf. A broad, mouthfilling texture unfolds with flavors of red cherry, currant, blackberry and kirsch. Lingering notes of cedar, anise and clove spice are interwoven into a juicy, lively finish.

### CUISINE PAIRING

The juicy expansiveness of the 2015 Cabernet Sauvignon is a perfect match for richly textured dishes, including beef tenderloin with gorgonzola butter, pasta with lamb ragu, oven-roasted eggplant, and cedar plank-grilled ribeye steak.

### VINEYARD:

Margarita Vineyard

### VARIETAL COMPOSITION:

Cabernet Sauvignon (85%)  
Zinfandel (15%)

### SOIL TYPE:

Ancient Sea Bed  
Rocky Alluvium  
Shale

### HARVEST DATES:

September 25 (Block 11 Cabernet)  
October 5 (Block 49 Cabernet)  
October 8 (Block 15 Cabernet)  
October 27 (Block 50 Cabernet)  
October 14 (Block 49D Zinfandel)

### AGING REGIMEN:

16 months in French and  
American oak barrels

### FINAL ANALYSIS:

Alcohol: 13.5%  
TA: .75  
pH: 3.64

### SRP:

\$22

