

ANCIENT PEAKS

2017 | SAUVIGNON BLANC

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



SAUVIGNON BLANC

OVERVIEW

The 2017 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 2017 vintage comes entirely from Block 41 at Margarita Vineyard, where the vines occupy rocky alluvial 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 dimension 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

Our aim is to produce an authentic Sauvignon Blanc that reflects the cooler growing conditions at Margarita Vineyard. After ample winter rains, the 2017 growing season was smooth and steady, resulting in excellent hang time for our Sauvignon Blanc. We performed five separate picks spanning nearly 30 days, with early picks establishing varietal character and brisk acidity, and later picks layering in riper fruit flavors. All of the lots were cold fermented at 55 degrees over an extended period to retain delicate aromatics and pure fruit flavors. The wine was then aged for six months in stainless steel tanks at cold temperatures to further preserve textural crispness.

TASTING NOTES

The 2017 Sauvignon Blanc is bright and beguiling on the nose, offering aromas of jasmine, guava and grapefruit. A clean, quenching texture unfurls with flavors of tropical fruit, honeydew melon, peach and lime peel. A smooth, round finish is enlivened by crisp acidity and lingering mineral notes.

CUISINE PAIRING

The 2017 Sauvignon Blanc is eminently food friendly with its balance of lush fruit and snappy texture. Recommended pairings include pan-seared lemon sole, Caesar salad with grilled shrimp, citrus fish tacos, spaghetti with prawns, and fresh oysters.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Sauvignon Blanc 100%

SOIL TYPE:

Rocky Alluvium

HARVEST DATES:

August 31
September 5
September 26
September 27
September 28

AGING REGIMEN:

6 months in stainless steel

FINAL ANALYSIS:

Alcohol: 13.5%
TA: .64
pH: 3.61

SRP:
\$17

