

ANCIENT PEAKS WINERY

2009 ZINFANDEL

MARGARITA VINEYARD | PASO ROBLES, CALIFORNIA



OVERVIEW

For more than 100 years, Zinfandel has been a cornerstone varietal of Paso Robles, making it a natural fit for our small family of wines. Over the past several vintages, ours has emerged as one of the region's most acclaimed Zinfandels. The 2009 vintage hails exclusively from our estate Margarita Vineyard, which yields an intense yet balanced expression of the Zinfandel grape.

VINEYARD

The 2009 Zinfandel comes from three separate blocks at Margarita Vineyard. Block 39 is planted to sedimentary soils along the eastern border of the vineyard. Block 46 unfolds along a slope riddled with flaky shale, while Block 32 is planted to volcanic soils. The inclusion of fruit grown in three distinct soil types brings added nuance and dimension to the wine. Margarita Vineyard is situated along the top of the Cuesta Grade, approximately 22 miles south of the city of Paso Robles and just 14 miles from the Pacific Ocean. Here, the surrounding peaks of the Santa Lucia Mountain Range act as a gateway between the ocean-cooled environs below the grade and the warmer climes above the grade. When the days heat up in the areas north and east of Margarita Vineyard, the air rises to create a vacuum that pulls marine breezes and fog inland over the peaks, and right through the vineyard. This phenomenon creates one of the coolest growing environments in the Paso Robles appellation, resulting in fruit of uncommon depth and structure.

WINEMAKING

The fruit from block 39 was fermented in stainless steel tanks with regular pumpovers, while the fruit from blocks 32 and 46 was fermented in one-ton bins with frequent punchdowns for added textural complexity. In order to maintain a bright varietal profile, fermentation proceeded without cold soaking and extended maceration. After light pressing, the individual lots were racked to a combination of French and American oak barrels (20% new), where they aged for 18 months prior to blending and bottling. Small lots of Cabernet Sauvignon and Merlot were incorporated into the final blend for added structure and mid-palate depth.

TASTING NOTES

The 2009 Zinfandel opens with bright aromas of crushed raspberry and blueberry with hints of white pepper. The raspberry impression continues on the palate along with jammy flavors of red cherry and boysenberry. Juicy acidity lingers on a bright, spicy finish.

CUISINE PAIRING

The lively, juicy character of the 2009 Zinfandel is a fine match for Santa Maria-style barbecue, spicy grilled chicken, gourmet Italian sausage and skirt steak fajitas.

VINEYARD:

Margarita Vineyard (100%)

VARIETAL COMPOSITION:

*Zinfandel (89%)
Cabernet Sauvignon (6%)
Merlot (5%)*

HARVEST DATE:

*October 10 and 26
(Zinfandel), November 3
(Zinfandel), November 10
(Cabernet Sauvignon and
Merlot)*

AGING REGIMEN:

*18 months in French and
American oak barrels*

FINAL ANALYSIS:

*Alcohol: 15%
TA: .72
pH: 3.80*

CASES PRODUCED:

2,009



Zinfandel