

Sauvignon Blanc

ANCIENT PEAKS WINERY

2010 SAUVIGNON BLANC

MARGARITA VINEYARD | PASO ROBLES, CALIFORNIA



OVERVIEW

Our 2010 Sauvignon Blanc comes from Block 41 at Margarita Vineyard, which is planted to rocky sedimentary soils in one of the vineyard's coolest locations. Here, the Sauvignon Blanc grape achieves vivid varietal character with crisp acidity and appealing mineral accents. A small contribution of fruit from the warmer climes of San Juan Vineyard brings added dimension to the palate.

VINEYARD

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 as the crow flies from the Pacific Ocean. Here, the surrounding peaks of the Santa Lucia Mountain Range act as a gateway between the ocean-cooled climate below the grade and the warmer conditions to the north. This location enjoys one of the coolest growing environments in the Paso Robles appellation, lengthening the growing season and enabling the Sauvignon Blanc grape to retain its natural varietal vibrancy. Margarita Vineyard is also SIP (Sustainability in Practice) certified by the Central Coast Vineyard Team, recognizing the many practices we employ to ensure natural quality in our wines. The 2010 vintage includes a contribution from San Juan Vineyard, which winds along San Juan Creek in the eastern foothills of the Paso Robles appellation. The 40-year-old vines in this warmer location yield highly aromatic Sauvignon Blanc with fine mid-palate richness that accentuates the crisp fruit character from Margarita Vineyard.

WINEMAKING

Winemaking emphasis was placed on achieving authentic varietal expression, inclusive of preserving the fruit's distinctive natural flavors and lively acid profile. The wine was accordingly cold fermented in stainless steel tanks at 55 degrees for an extended fermentation period of three weeks. This slow fermentation process ensured the retention of delicate aromatics while capturing pure fruit flavors. A third of the wine was fermented with Vin13 yeast, which is noted for nurturing the varietal's racier qualities. A third of the wine also underwent 48-hour skin contact prior to pressing and fermentation for enhanced textural nuance.

TASTING NOTES

Our 2010 Sauvignon Blanc bursts with sleek aromas of gooseberry, lychee, grapefruit and orange blossom. A brightly textured palate unfolds with crisp flavors of lime, guava, pineapple and melon. A refreshing mineral quality joins vivid acidity on a brisk, balanced finish.

CUISINE PAIRING

The 2010 Sauvignon Blanc's bright, sleek profile invites a wide range of food pairings. Recommendations include pan-seared halibut, grilled lime chicken, fresh oysters and citrus shrimp tacos.

VINEYARD:

*Margarita Vineyard (85%),
San Juan Vineyard (15%)*

VARIETAL

COMPOSITION:

Sauvignon Blanc (100%)

AGING REGIMEN:

4 months in stainless steel

FINAL ANALYSIS:

Alcohol: 13.5%

TA: .77

pH: 3.52

CASES PRODUCED:

2,399

