

ANCIENT PEAKS WINERY

2010 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 2010 vintage hails exclusively from our estate Margarita Vineyard, which yields an intense yet balanced expression of the Zinfandel grape.

VINEYARD

The 2010 Zinfandel is composed of fruit from five separate blocks at Margarita Vineyard. Blocks 39 and 48 are planted to sedimentary soils along the northeastern border of the vineyard. Blocks 46 and 49 unfold along a slope riddled with flaky shale on the western flank, while Block 32 is planted to volcanic soils to the far south. Collectively, these different soils and exposures bring natural complexity and dimension to the wine. Margarita Vineyard stands alone as the southernmost vineyard in the Paso Robles AVA, nestled into the rugged Santa Lucia Mountain Range just 14 miles from the Pacific Ocean. The mountains tower over the property's western flank, testaments to the tectonic forces that blessed Margarita Vineyard with a rare diversity of soils. The peaks also act as a gateway between the cool marine air to the south and warm inland conditions to the north. This phenomenon creates one of the coolest growing environments in the Paso Robles region, resulting in fruit of uncommon depth and structure.

WINEMAKING

Prior to fermentation, the individual lots underwent a 24-hour cold soak for enhanced concentration of flavor and color. The lots were fermented separately in stainless steel tanks with three different yeast selections, each chosen to accentuate the varietal's fruit-forward character. Pumpovers were employed three times per day in the earlier stages of fermentation for balanced extraction, then dialed back to ensure richness without astringency. After light pressing, the individual lots were racked to a combination of French (50%) and American (50%) oak barrels (30% new), where they aged for 15 months prior to blending and bottling.

TASTING NOTES

The 2010 Zinfandel offers vibrant aromas of crushed raspberry and blueberry with a dash of sweet oak. Bright, juicy flavors of raspberry, boysenberry and black cherry anticipate notes of cola and spice. A smoky vanilla note joins luscious acidity on a rich, jammy finish.

CUISINE PAIRING

The 2010 Zinfandel's bright, lively flavors and acidity offer considerable versatility with food. Recommended pairings include grilled lamb chops, wood-fired sausage pizza, Santa Maria tri-tip and chicken fajitas.

VINEYARD:
Margarita Vineyard (100%)

VARIETAL COMPOSITION:
Zinfandel (100%)

HARVEST DATE:
October 2, 28, 29

AGING REGIMEN:
15 months in French and American oak barrels

FINAL ANALYSIS:
*Alcohol: 15%
TA: .72
pH: 3.82*

CASES PRODUCED:
3,957

