

Sauvignon Blanc

ANCIENT PEAKS WINERY

2011 SAUVIGNON BLANC

MARGARITA VINEYARD | PASO ROBLES, CALIFORNIA



OVERVIEW

The 2011 Sauvignon Blanc comes from Block 41 at our estate 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.

VINEYARD

The Sauvignon Blanc vines occupy shifting elevations and soil densities at Block 41, resulting in multiple harvest dates as we pick each subsection at optimal maturity. The rockier top portion of the block is harvested first, with the pick then progressing down into the lower areas where the soils are thicker and the temperatures even cooler. The result is a Sauvignon Blanc that exhibits crisp complexity. 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

The Sauvignon Blanc fruit at Block 41 was harvested on three separate days over a period of three weeks. 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. Approximately half 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 24-hour skin contact prior to pressing and fermentation, enhancing the tropical fruit component.

TASTING NOTES

Our 2011 Sauvignon Blanc offers sleek aromas of guava, mango and orange blossom with hints of lime zest. The palate is flush with focused flavors of pear, melon and pink grapefruit. A signature mineral quality emerges on the finish in tandem with crisp, quenching acidity.

CUISINE PAIRING

The 2011 Sauvignon Blanc's clean character and fresh acidity ensure versatility with food. Recommended pairings include fresh oysters, lime fish tacos, grilled shrimp and lemon-herb roasted chicken.

VINEYARD:

Margarita Vineyard (100%)

VARIETAL COMPOSITION:

Sauvignon Blanc (100%)

HARVEST DATE:

September 29

October 11

October 20

AGING REGIMEN:

5 months in stainless steel

FINAL ANALYSIS:

Alcohol: 13.5%

TA: .82

pH: 3.43

CASES PRODUCED:

3,998

