



ANCIENT PEAKS



FAMILY ESTATE WINES FROM MARGARITA VINEYARD



VINEYARD:

MARGARITA VINEYARD

HARVEST DATE

OCTOBER 28 AND OCTOBER 31

VARIETAL COMPOSITION:

CABERNET SAUVIGNON (90%)
SYRAH (10%)

AGING REGIMEN:

18 MONTHS IN FRENCH AND
AMERICAN OAK BARRELS

FINAL ANALYSIS:

ALCOHOL: 14.5%
TA: .65 PH: 3.75

CASES PRODUCED:

2,044



2008 CABERNET SAUVIGNON | PASO ROBLES

Cabernet Sauvignon excels in our estate Margarita Vineyard, where the varietal benefits from one of the longest growing seasons in the Paso Robles appellation. Here, our Cabernet Sauvignon grapes achieve full ripeness while maintaining exceptional balance and structure.

VINEYARD

The 2008 Cabernet Sauvignon comes from blocks 49 and 50 at Margarita Vineyard, which unfold along slopes that straddle sedimentary and shale soils. These soils promote naturally low vigor for the development of balanced and intensely flavored fruit. 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 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

After destemming and light crushing, the must was cold soaked for 48 hours prior to fermentation for a gentle extraction of color and flavor. The wine was then fermented in stainless steel tanks with pumpovers three times daily. On the third day of fermentation, a venturi valve was introduced to the pumpovers, oxygenating the fermentation environment for the development of a clean fruit profile. After fermentation, the wine was racked to a combination of French (90%) and American (10%) oak barrels, where it aged for 18 months prior to blending and bottling. Thirty percent of the barrels featured new oak. A small lot of Syrah was incorporated into the final blend for added mid-palate dimension.

TASTING NOTES

The 2008 Cabernet Sauvignon opens with generous aromas of plum and cassis with hints of graphite and black olive. The palate is layered with dense, chewy flavors of blackberry, black currant, blueberry and minty mocha. Voluptuous tannins accompany a long, juicy finish.

CUISINE PAIRING

The deep flavors and supple tannins of the 2008 Cabernet Sauvignon are a particularly fine match for veal roast, herb-rubbed top sirloin, rack of lamb with rosemary seasoning, and Dutch oven beef stew.