

ANCIENT PEAKS

2015 | ZINFANDEL

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



ZINFANDEL

OVERVIEW

Our estate Margarita Vineyard has become renowned for producing one of Paso Robles' most acclaimed Zinfandels. Here, amid one of the region's coolest growing environments, the Zinfandel grape achieves a rare balance of robust flavors and elegant structure. Zinfandel has been a cornerstone variety of Paso Robles for more than 100 years, and we are proud to feature it in our small family of wines.

VINEYARD

The 2015 Zinfandel comes from four separate blocks spanning three soil types, with each contributing to a larger sense of character and complexity in the finished wine. Block 49 sets the tone with textural heft and dark berry flavors, while Block 46 and Block 32 contribute layers of red fruit and spice. Block 48 splits the difference between red and black fruits with its own spicy nuances. Margarita Vineyard stands alone as the southernmost vineyard in the Paso Robles region, nestled into the rugged Santa Lucia Mountain range just 14 miles from the Pacific Ocean in the new Santa Margarita Ranch AVA. The mountain peaks act as a gateway for cool marine air, resulting in an extended growing season that yields fruit with uncommon depth and structure. The peaks are also testaments to the tectonic forces that created Margarita Vineyard's rare diversity of soils, ultimately fostering natural complexity in our wines.

WINEMAKING

At Margarita Vineyard, the Zinfandel grape naturally veers more toward elegance than bombast, and we accordingly pursue a wine that exhibits evenness with a pure varietal character. Toward this end, we picked the different blocks in a range of 24 to 26 Brix, walking the line between ripeness and restraint. Prior to fermentation, the lots were cold soaked for 48 hours for a soft extraction of flavor and color. 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 (45%) and American (55%) oak barrels (comprised of 25% new oak), where they aged for 17 months prior to blending and bottling.

TASTING NOTES

The 2015 Zinfandel presents heady aromas of blackberry jam, cola, baking spice and sweet tobacco with hints of brisk minerality. The mouthfeel is broad and plush, offering velvety flavors of black cherry, raspberry, mocha, vanilla and cinnamon spice. A savory peppercorn note emerges on a soft, supple finish.

CUISINE PAIRING

The 2015 Zinfandel's rich flavors and soft texture make a fine match for smoked gouda burgers, meat pastas, peppercorn-crusted strip steak, and flatbread with caramelized onion and sausage.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Zinfandel 100%

SOIL TYPE:

Volcanic
Shale
Rocky Alluvium

HARVEST DATES:

October 1 (Block 46 & 48)
October 13 (Block 32)
October 14 (Block 49D)
October 21 (Block 49A)

AGING REGIMEN:

17 months in French and
American oak barrels

FINAL ANALYSIS:

Alcohol: 14.6%
TA: .76
pH: 3.58

CASES PRODUCED:

5,376

SRP:

\$20

