MARGARITA VINEYARD IS ROOTED IN A RARE ARRAY OF COMPLEX SOILS THAT EBB, FLOW AND INTERMINGLE THROUGHOUT THE VINEYARD, THESE SOILS ORIGINATE FROM FIVE DISTINCT GEOLOGIC ZONES THAT SHAPE THE QUALITY AND CHARACTER OF OUR WINES:





SEDIMENTARY



ANCIENT SEA BED



OLCANIC



GRANITIC

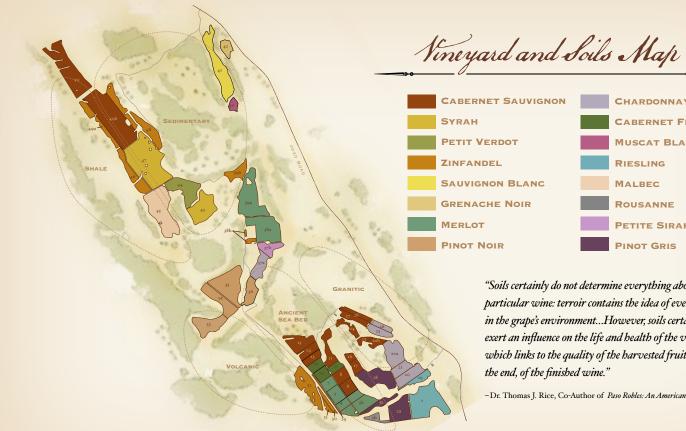
An abundance of flaky shale from the Monterey formation. This rocky soil profile boasts a low water-bearing capacity and a distinct mineral quality that is unique to the formation.

An amalgam of eroded stone and organic materials. These typically lean soils force intensive root zone development as the vines are forced to struggle for survival, resulting in small clusters with excellent flavor intensity.

Uplifted ocean floor with large white oyster fossils spilling out of the soil. These ancient crustaceans are high in calcium, creating a soil profile similar to those found in many of the world's most prestigious grape growing regions.

Volcanic deposits, including basalt mixed with serpentine and ferrous oxide. This mélange typically produces lower yields with excellent flavor concentration.

Soils formed by the decomposition of bedrock granite over millions of years. These well-drained, stony soils yield fruit with beautiful natural balance.



"Soils certainly do not determine everything about a particular wine: terroir contains the idea of everything in the grape's environment...However, soils certainly exert an influence on the life and health of the vine, which links to the quality of the harvested fruit and, in the end, of the finished wine."

CHARDONNAY

CABERNET FRANC

MUSCAT BLANC

RIESLING

MALBEC

ROUSANNE

PINOT GRIS

PETITE SIRAH

-Dr. Thomas J. Rice, Co-Author of Paso Robles: An American Terroir