



ANCIENT PEAKS



FAMILY ESTATE WINES FROM MARGARITA VINEYARD



VINEYARD:
MARGARITA VINEYARD

VARIETAL COMPOSITION:
CABERNET SAUVIGNON (92%)
ZINFANDEL (4%) · PETIT VERDOT (2%)
MALBEC (2%)

AGING REGIMEN:
19 MONTHS IN FRENCH AND
AMERICAN OAK BARRELS

FINAL ANALYSIS:
ALCOHOL: 14.5%
TA: .68 PH: 3.65

CASES PRODUCED:
4,154



2007 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 2007 Cabernet Sauvignon comes from blocks 15, 49 and 50 at Margarita Vineyard. Block 15 brings a spicy character to the wine, while the other two blocks create a foundation of generous varietal flavors. 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. As the only vineyard in its vicinity, Margarita Vineyard is alone in benefiting from the climatic attributes of its location.

WINEMAKING

After destemming and light crushing, the must was 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 and American oak barrels, where it aged for 19 months prior to blending and bottling. Twenty percent of the barrels featured new oak. The final blend incorporated small lots of Zinfandel, Petit Verdot and Malbec for enhanced weight and dimension.

TASTING NOTES

The 2007 Cabernet Sauvignon offers toasty aromas of plum, black cherry and vanilla with a hint of white chocolate. Broad, jammy flavors of cassis and black berry anticipate accents of anise and mint. Fine tannins are integrated into a firm, structured finish.

CUISINE PAIRING

The broad flavors and fine tannins of our 2007 Cabernet Sauvignon are a perfect match for heartier fare, including pork tenderloin, rack of lamb with rosemary seasoning, and petit filet mignon with herbed butter.

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