



ANCIENT PEAKS



FAMILY ESTATE WINES FROM MARGARITA VINEYARD



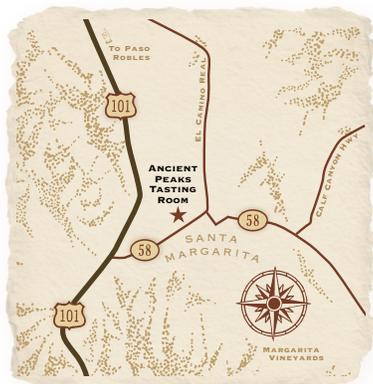
VINEYARD:
MARGARITA VINEYARD

VARIETAL COMPOSITION:
ZINFANDEL (90%) AND SYRAH (10%)

AGING REGIMEN:
19 MONTHS IN FRENCH (60%) AND AMERICAN (40%) OAK BARRELS

FINAL ANALYSIS:
ALCOHOL: 15%
TA: .68 PH: 3.97

CASES PRODUCED:
2,017



2007 ZINFANDEL | PASO ROBLES

For more than 100 years, Zinfandel has been a cornerstone varietal of Paso Robles, making it a natural fit for our small family of wines. The 2007 Zinfandel hails exclusively from our estate Margarita Vineyard, which yields a deep, intense expression of the varietal.

VINEYARD

The 2007 Zinfandel comes from blocks 29 and 32 at Margarita Vineyard, which is the southernmost vineyard in the Paso Robles appellation. Block 29 is planted to a Zinfandel selection from the famed Rockpile Vineyard in Sonoma County. Block 32 occupies a low-yielding slope composed of rocky shale and marine deposits. Together, these blocks create a Zinfandel with graceful complexity. 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 fogs 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 fermented in stainless steel tanks with regular pumpovers. After 18 total days on the skins, the wine was racked to a combination of French and American oak barrels, where it aged for 19 months prior to bottling. Approximately 25 percent of the American oak was double toasted, which brought an integrated smokiness to the palate. A small lot of Syrah was incorporated into the final blend for added weight and dimension.

TASTING NOTES

The 2007 Zinfandel opens with bright aromas of cherry, plum and vanilla spice. Juicy flavors of raspberry, brambleberry and black cherry unfold along a broad, seamless texture. Accents of black pepper add to a lively finish.

CUISINE PAIRING

The juicy, peppery character of 2007 Zinfandel is a great match for lively spicy fare, including Santa Maria Style Barbecue, carne asada tacos, spicy gourmet sausage pizza and vegetarian lasagna.