

ANCIENT PEAKS WINERY

2011 CABERNET SAUVIGNON

MARGARITA VINEYARD | PASO ROBLES, CALIFORNIA



OVERVIEW

Cabernet Sauvignon excels at our estate Margarita Vineyard, where it achieves both ripeness and balance amid one of the coolest, longest growing seasons in the Paso Robles region. Here, our Cabernet Sauvignon vines are planted to a range of soil types, bringing added natural complexity to the wine.

VINEYARD

The 2011 Cabernet Sauvignon comes primarily from blocks 49 and 50 at Margarita Vineyard, where rocky sedimentary and shale soils promote naturally low vigor for the development of intensely flavored fruit. The remainder of the Cabernet Sauvignon comes from block 15, where ancient sea bed soils and cooler growing conditions yield fruit with firmer structure and tannins. The final blend includes Syrah from Block 47 (sedimentary), Zinfandel from Block 49 (shale), Petit Verdot from Block 44 (sedimentary), Cabernet Franc from Block 9 (ancient sea bed), and Malbec from Block 45 (shale)—all combining to contribute added dimension and nuance. Margarita Vineyard stands alone as the southernmost vineyard in the Paso Robles AVA, nestled into the rugged Santa Lucia Mountain Range just 14 miles from the Pacific Ocean. The mountains tower over the property's western flank, testaments to the tectonic forces that blessed Margarita Vineyard with a rare diversity of soils. The peaks also act as a gateway between the cool marine air to the south and warm inland conditions to the north. This phenomenon creates one of the coolest growing environments in the Paso Robles region, resulting in fruit of uncommon depth and structure.

WINEMAKING

We strive to produce a Cabernet Sauvignon that showcases the depth and structure that the varietal naturally achieves at Margarita Vineyard, along with ripe, layered flavors. After gentle destemming, the must was cold soaked for 48 hours prior to fermentation for a gentle extraction of color and flavor. After fermentation, the wine was racked to a combination of French and American oak barrels, where it aged for 16 months prior to blending and bottling. The 2011 growing season was cool and long, yielding deep, focused Cabernet Sauvignon fruit. The inclusion of Syrah and Zinfandel in the final blend provides a balance of brighter fruit tones. The Cabernet Franc brings a floral red fruit note to the aroma profile. The Malbec contributes juiciness to the palate, while the Petit Verdot adds structure and color intensity.

TASTING NOTES

The 2011 Cabernet Sauvignon opens with generous aromas of black fruit, toasty oak, caramel and cedar. The palate is elegantly layered with flavors of plum, cherry and blackberry, followed by trailing notes of black olive and cocoa. Fine tannins linger on a juicy, structured finish.

CUISINE PAIRING

The 2011 Cabernet Sauvignon's deep, complex character and juicy finish are a fitting match for filet mignon with black olive and rosemary sauce, grilled pork chops, roast leg of lamb, and aged gouda and cheddar cheeses.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Cabernet Sauvignon (76%)

Syrah (16%)

Zinfandel (4%)

Petit Verdot (2%)

Cabernet Franc (1%)

Malbec (1%)

HARVEST DATES:

October 21

November 3-4

AGING REGIMEN:

15 months in French and American oak barrels

FINAL ANALYSIS:

Alcohol: 13.3%

TA: .66

pH: 3.57

CASES PRODUCED:

9,508



Cabernet Sauvignon