

# ANCIENT PEAKS WINERY

## 2012 SAUVIGNON BLANC

MARGARITA VINEYARD | PASO ROBLES, CALIFORNIA



### OVERVIEW

The 2012 Sauvignon Blanc comes from Block 41 at our estate Margarita Vineyard, which is planted to rocky sedimentary soils in one of the vineyard's coolest locations. Here, the Sauvignon Blanc grape achieves vivid varietal character with crisp acidity and appealing mineral accents.

### VINEYARD

The Sauvignon Blanc vines at Margarita Vineyard occupy shifting elevations and soil densities along the slopes of Block 41. The crown of the block is more exposed, unfolding along rocky soils. As the block progresses to the lower elevation, the soils become thicker, and the temperatures even cooler. These varied conditions combine to yield a Sauvignon Blanc that exhibits natural dimension and crisp complexity. 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

Our aim is to produce a Sauvignon Blanc with varietal credibility that is reflective of the cooler growing conditions at Margarita Vineyard. The Sauvignon Blanc fruit at Block 41 was harvested at optimal ripeness over a period of two days in mid September. Winemaking emphasis was placed on achieving pure Sauvignon Blanc expression, inclusive of preserving the fruit's distinctive natural flavors and lively acid profile. The wine was accordingly cold fermented in stainless steel tanks at 55 degrees for an extended fermentation period of three weeks. This slow fermentation process ensured the retention of delicate aromatics while capturing pure fruit flavors. Approximately half of the wine was fermented with Vin13 yeast, which is noted for nurturing the varietal's racier qualities. Ten percent of the wine underwent 24-hour skin contact prior to pressing and fermentation, further adding an exotic touch to the wine.

### TASTING NOTES

The 2012 Sauvignon Blanc opens with assertive aromas of melon, gooseberry, fresh hay and grapefruit zest. A mouthwatering texture unfolds with flavors of pear, lime and green apple. A note of cool minerality lingers on a fresh, vibrant finish.

### CUISINE PAIRING

The 2012 Sauvignon Blanc's brisk flavors and quenching character are a particularly fine match for sushi, oysters, lime-grilled prawns, lobster risotto and grilled citrus chicken.

**VINEYARD:**  
*Margarita Vineyard*

**VARIETAL COMPOSITION:**  
*Sauvignon Blanc 100%*

**HARVEST DATES:**  
*September 19*  
*September 20*

**AGING REGIMEN:**  
*6 months in stainless steel*

**FINAL ANALYSIS:**  
*Alcohol: %13.5*  
*TA: .75*  
*pH: 3.35*

**CASES PRODUCED:**  
*2,001*



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