

ANCIENT PEAKS  
WINERY

# RENEGADE

V. 2014

PASO ROBLES, CALIFORNIA  
SANTA MARGARITA RANCH



## OVERVIEW

The 2014 Renegade comes from our estate Margarita Vineyard on the historic Santa Margarita Ranch. From missionaries to gunslingers, roughriders to outlaws, a colorful cast of characters has traversed the ranch's rugged terrain since the 18th century. In that spirit, we have made an intensely flavored blend that pushes the envelope and resists conformity, adding an adventurous twist to our family of wines. Defiantly bold and daringly elegant—this is Renegade.

## VINEYARD

The 2014 Renegade is composed of Syrah, Malbec and Petit Verdot from Margarita Vineyard. A majority of the Syrah comes from Block 47 along slopes of ancient sea bed soils, where the fruit achieves dark fruit flavors with meaty richness. The remainder comes from nearby Block 43, which offers a more restrained fruit profile with notes of spice and mineral. The Malbec hails from Block 45, a southwest-facing hillside with shallow shale soils that produce sparse, intensely flavored clusters. The Petit Verdot comes from Block 44, where a sloping ribbon of sandstone and rocky shale yields firm texture with vivid varietal character. Margarita Vineyard stands alone as the southernmost vineyard in the Paso Robles region, nestled into the rugged Santa Lucia Mountain range just 14 miles from the Pacific Ocean in the new Santa Margarita Ranch AVA. The surrounding mountain peaks are testaments to the tectonic forces that created Margarita Vineyard's rare diversity of soils, ultimately fostering natural complexity in our wines.

## WINEMAKING

The winemaking vision of Renegade is to craft a rich, boldly flavored wine with structure and finesse. The 2014 growing season was ideal at Margarita Vineyard, with balanced ripening fostered by warm, steady conditions through summer and fall. After fermentation, the individual lots were aged for 20 months in a combination of French (65%) and American oak (35%) barrels, including a total of 25 percent new oak. A majority of the Syrah was aged in barrels with medium-plus toasting to accentuate the varietal's meaty, smoky nuances. In the final blend, Syrah sets the tone with concentrated black fruit and savory nuances. In keeping with the Renegade tradition, the blend was rounded out with small lots of Malbec and Petit Verdot. The Malbec brings lively acidity to the mid-palate, while Petit Verdot adds tannic backbone to the finish.

## TASTING NOTES

The 2014 Renegade offers concentrated red and black fruit aromas with suggestions of cedar, smoked bacon and high-toned oak. The palate is prodigious and intense, packed with velvety layers of boysenberry, black cherry, blueberry and cranberry, with trailing hints of vanilla, caramel, coffee and black pepper. The fruit extends lavishly into the finish, braced by fine, integrated tannins and juicy acidity.

## CUISINE PAIRING

The 2014 Renegade is a powerful match for full-flavored dishes such as parmesan-crust rack of lamb, pepper steak with mushroom sauce, French onion soup, pappardelle pasta with lamb ragu, and bacon-wrapped beef medallions.

## VINEYARD:

Margarita Vineyard

## VARIETAL COMPOSITION:

Syrah 80%  
Malbec 18%  
Petit Verdot 2%

## SOIL TYPE:

Ancient Sea Bed  
Shale

## HARVEST DATES:

October 8 (Block 47 Syrah)  
October 23 (Block 43 Syrah)  
October 10 (Block 45 Malbec)  
October 22 (Block 44 Petit Verdot)

## AGING REGIMEN:

20 months in French and  
American oak barrels

## FINAL ANALYSIS:

Alcohol: 14.6%  
TA: .73  
pH: 3.62

## CASES PRODUCED:

4,639

## SRP:

\$24

