

ANCIENT PEAKS

V. 2014 SAUVIGNON BLANC

SANTA MARGARITA RANCH | PASO ROBLES, CALIFORNIA



SAUVIGNON BLANC

Overview

The 2014 Sauvignon Blanc exhibits a vivid varietal character that is rooted in our estate Margarita Vineyard. Here, amid one of the Paso Robles region's coolest growing environments, the Sauvignon Blanc grape achieves a fine balance of ripeness and raciness, with crisp acidity and appealing mineral accents.

Vineyard

The 2014 vintage comes exclusively from Block 41 at Margarita Vineyard, where the vines occupy rocky alluvial soils that vary in density, elevation and exposure. As the block slopes downward from its crown, the soils become thicker, and the temperatures more brisk. These variances shape the fruit and contribute dimension to the final blend. Margarita Vineyard stands alone 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 mountain peaks act as a gateway for cool marine air, resulting in an extended growing season that yields fruit with uncommon depth and structure. The peaks are also testaments to the tectonic forces that created Margarita Vineyard's rare diversity of soils, ultimately fostering natural complexity in our wines.

Winemaking

Our aim is to produce an authentic Sauvignon Blanc that reflects the cooler growing conditions at Margarita Vineyard. In 2014, we performed four separate picks at varying degrees of ripeness over a span of 21 days. The first pick created a foundation of bright acidity and grapefruit character, while the later picks contributed incremental layers of riper tropical flavors. Additionally, approximately 35 percent of the fruit was held in tanks on the skins for 48 hours prior to pressing. While this amount of skin contact is unusual for a white wine, we have found it beneficial for accentuating the Sauvignon Blanc grape's distinctive varietal character and more exotic nuances. All of the lots were cold fermented at 55 degrees over an extended period to retain delicate aromatics and pure fruit flavors.

Tasting Notes

The 2014 Sauvignon Blanc shows vibrant aromas of gooseberry, guava and grapefruit with a hint of floral jasmine. A rounded texture offers tropical flavors of pineapple and melon, all seamlessly woven with complementary citrus notes. Suggestions of lime zest and mineral linger on a crisp, focused finish.

Cuisine Pairing

The fresh, vibrant flavors of the 2014 Sauvignon Blanc are a fine match for oysters, crab cakes, pan-seared Dover sole, lemon-herb chicken and grilled corn salad.

Vineyard:
Margarita Vineyard

Varietal Composition:
100% Sauvignon Blanc

Soil Type:
Rocky Alluvium

Harvest Dates:
August 26
September 5
September 9
September 17

Aging Regimen:
5 months in stainless steel

Final Analysis:
Alcohol: 13.5%
TA: .81
pH: 3.56

Cases Produced:
5,246

SRP:
\$15



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