

ANCIENT PEAKS

2015 | CHARDONNAY

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



CHARDONNAY

OVERVIEW

Our estate Margarita Vineyard is cradled into the coastal Santa Lucia Mountains just 14 miles from the Pacific Ocean. Here, amid one of the Paso Robles region's coolest growing environments, we are able to produce a varietally true Chardonnay with a singular sense of place. After producing limited-edition Chardonnays for several years, we were inspired to include Chardonnay in our core family of wines, starting with the 2015 vintage.

VINEYARD

The 2015 Chardonnay comes from blocks 20 and 21 at Margarita Vineyard. These blocks are rooted in granitic soils along the southeast border of the vineyard, where the morning and afternoon temperatures are particularly cool. Here, brisk marine air settles after flowing through a mountain notch known as Trout Creek. These conditions provide our Chardonnay fruit with the long period necessary to nurture vivid varietal character. Margarita Vineyard stands alone as the southernmost vineyard in the Paso Robles region, and as the only vineyard in the new Santa Margarita Ranch AVA. The surrounding 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

The winemaking vision of the 2015 Chardonnay is to produce a wine that strikes a fine balance between the leaner and richer styles of the varietal, in order to offer a versatile, food-friendly Chardonnay. After harvesting and light pressing, the juice was cold-fermented in stainless steel tanks for the preservation of delicate aromatics and acidity. After fermentation, the wine was racked for aging in stainless steel (90%) and neutral French oak barrels (10%). The oak-aged lot underwent secondary malolactic fermentation and ultimately lent a fitting touch of roundness and creaminess to the wine's otherwise brisk texture. A small lot of Muscat was incorporated into the final blend to enhance the aroma profile.

TASTING NOTES

The 2015 Chardonnay offers inviting aromas of pear, fig and lime zest with a hint of apple blossom. The palate begins on a creamy note, unfolding with bright flavors of nectarine, white peach, pineapple and lemon drop. Brisk mineral accents and fresh acidity converge on a buoyant, lively finish.

CUISINE PAIRING

The vibrant quality of the 2015 Chardonnay is a great match for fresh lobster, pan-seared scallops, shrimp pasta in white wine sauce, aged cheddar, and chicken with lemon butter.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Chardonnay 92%
Muscat 8%

SOIL TYPE:

Grantic

HARVEST DATES:

September 12
September 23

AGING REGIMEN:

10 months in stainless steel (90%)
and neutral French oak (10%)

FINAL ANALYSIS:

Alcohol: 13.5%
TA: .80
pH: 3.53

CASES PRODUCED:

1,225

SRP:

\$16

