

ANCIENT PEAKS

2015 | SAUVIGNON BLANC

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



SAUVIGNON BLANC

OVERVIEW

The 2015 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 2015 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 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 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 2015, we performed three separate picks at varying degrees of ripeness over a span of 11 days. The first pick created a foundation of bright acidity and grapefruit character, while the later picks contributed incremental layers of riper tropical flavors. All of the lots were cold fermented at 55 degrees over an extended period to retain delicate aromatics and pure fruit flavors. The wine was then aged for five months in stainless steel tanks at cold temperatures to further preserve textural crispness.

TASTING NOTES

The 2015 Sauvignon Blanc leans into the nose with vivid varietal signatures, including notes of lime zest, grassy herb and gooseberry. The palate is crisp and clean, offering quenching flavors of grapefruit, white peach and green apple. Brisk acidity cascades into a refreshing finish.

CUISINE PAIRING

The pungent liveliness of the 2015 Sauvignon Blanc is a fine match for crab cakes, shrimp pasta in white wine sauce, grilled asparagus, Thai chicken salad, and salmon with lemon and dill.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Sauvignon Blanc 100%

SOIL TYPE:

Rocky Alluvium

HARVEST DATES:

September 4
September 10
September 15

AGING REGIMEN:

5 months in stainless steel

FINAL ANALYSIS:

Alcohol: 13.4%
TA: .89
pH: 3.57

CASES PRODUCED:

4,587

SRP:
\$15

