

# ANCIENT PEAKS

2016 | CABERNET SAUVIGNON

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



## CABERNET SAUVIGNON

### OVERVIEW

Cabernet Sauvignon excels at our estate Margarita Vineyard, where it achieves both ripeness and balance amid one of the coolest, longest growing seasons in the Paso Robles region. Here, our Cabernet Sauvignon vines are planted to a range of soil types, bringing added natural complexity to the wine.

### VINEYARD

The Cabernet Sauvignon fruit comes from five distinct blocks at Margarita Vineyard. At Block 50, a mixture of shale and rocky alluvium soils promotes naturally low vigor for the development of dark, intensely flavored fruit. The soils are less rocky at nearby Block 49, where the flavors lean more toward the red fruit spectrum. At blocks 11, 14 and 15, ancient sea bed soils and cooler growing conditions yield fruit with earthier structure and firmer tannins. The qualities of these blocks combine to bring dimension and nuance 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

We strive to produce a wine that showcases the depth and structure inherent to the Cabernet Sauvignon fruit grown at Margarita Vineyard. After gentle destemming, the must was cold soaked for 48 hours prior to fermentation for a gentle extraction of color and flavor. After fermentation, the wine was racked to a combination of French and American oak barrels, where it aged for 16 months prior to blending and bottling. A contribution of Petit Verdot from Margarita Vineyard brought added color intensity and structural dimension to the final blend, while a dash of Petite Sirah accentuated the wine's black fruit flavors and tannin profile.

### TASTING NOTES

The 2016 Cabernet Sauvignon offers complex aromas of both red and black fruits interwoven with notes of black olive, pencil shavings, toasted oak and tobacco. A smooth, supple palate shows layered flavors of blackberry, blueberry and plum. Grainy tannins add depth and structure to a long, integrated finish.

### CUISINE PAIRING

Enjoy the 2016 Cabernet Sauvignon with richly textured dishes, including filet mignon with black olive sauce, beef medallions in mushroom sauce, pasta with lamb ragu, and oven-roasted eggplant.

### VINEYARD:

Margarita Vineyard

### VARIETAL COMPOSITION:

Cabernet Sauvignon (83%)  
Petit Verdot (14%)  
Petite Sirah (3%)

### SOIL TYPE:

Ancient Sea Bed  
Rocky Alluvium  
Shale

### HARVEST DATES:

October 6 (Blocks 14 & 15 Cabernet)  
October 8 (Block 11 Cabernet)  
October 20 (Block 49 Cabernet)  
October 21 (Block 50 Cabernet)  
October 26 (Block 44 Petit Verdot)  
September 21 (Petite Sirah)

### AGING REGIMEN:

16 months in French and  
American oak barrels

### FINAL ANALYSIS:

Alcohol: 14.1%  
TA: .62  
pH: 3.73

### SRP:

\$22

