

2008 OYSTER RIDGE

Paso Robles

Visitors to our estate Margarita Vineyard are always astonished when we take them to a block that we call Oyster Ridge. Here, large white oyster fossils are literally spilling out of the soil, testifying to the vineyard's origins as an uplifted sea bed. The Oyster Ridge cuvée honors the dramatic soils and distinctive qualities of this remarkable place. The 2008 vintage is a blend of Cabernet Sauvignon (50%), Petite Sirah (20%), Petit Verdot (20%) and Malbec (10%), and was ultimately crafted to exemplify our finest winemaking efforts.

Vineyards

Margarita Vineyard is the southernmost vineyard in the Paso Robles appellation. It is situated along the top of the Cuesta Grade, approximately 22 miles south of the city of Paso Robles and just 14 miles from the Pacific Ocean. Here, the vines unfold along the ripples of ancient seismic turmoil, cradled by towering peaks. The proliferation of sea fossils at Oyster Ridge is the most vivid example of the complex geology found at Margarita Vineyard, which spans five distinct soil types that bring natural dimension to the wines. Meanwhile, the surrounding Santa Lucia Mountain Range acts as a gateway between the ocean-cooled environs below the grade and the warmer climates above the grade. This orientation creates one of the coolest growing environments in the appellation, resulting in fruit of uncommon depth and structure. The inclusion of Petite Sirah from Wittstrom Vineyard brings a core of black fruit and fresh tannin to the 2008 Oyster Ridge.

Winemaking

Each varietal lot was harvested, fermented and aged separately in premium French oak barrels for 24 months. The lots were fermented in small open-top fermenters, with the must manually punched down three times daily. The Cabernet Sauvignon was aged in 100 percent new French oak, and all of the lots were matured for 24 months. The final blend was assembled from only those barrels that exhibited exemplary complexity, structure and aging potential. This blend was created without preconceptions or preconditions regarding varietal percentages, with the focus being solely on bottling the finest possible expression of the vintage.

Tasting Notes

The 2008 Oyster Ridge boasts bold black fruit aromas with accents of tobacco, cocoa and mint. An exquisitely weighted palate is layered with opulent flavors of cassis, blueberry and blackberry, with trailing notes of vanilla bean and mineral. A dash of white pepper joins plush tannins on a smooth, silky finish.

Vineyards

Margarita Vineyard (Cabernet Sauvignon, Petit Verdot, Malbec)
Wittstrom Vineyard (Petite Sirah)

Harvest Dates

October 30 (Cabernet Sauvignon)
October 28 (Malbec)
October 24 (Petit Verdot)
October 3 (Petite Sirah)

Varietal Composition

Cabernet Sauvignon 50%
Petite Sirah 20%
Petit Verdot 20%
Malbec 10%

Aging Regimen

24 Months in French oak barrels (75% new)

Final Analysis

Alcohol: 15.1%

TA: .69

pH: 3.80

Cases Produced

290