

ANCIENT PEAKS WINERY

2009 CABERNET SAUVIGNON

MARGARITA VINEYARD | PASO ROBLES, CALIFORNIA



Cabernet Sauvignon

OVERVIEW

Cabernet Sauvignon excels at our estate Margarita Vineyard, where it benefits from a mix of rocky soils and one of the longest growing seasons in the Paso Robles appellation. The resulting Cabernet Sauvignon fruit achieves full ripeness while maintaining exceptional balance.

VINEYARD

The 2009 Cabernet Sauvignon comes from blocks 49 and 50 at Margarita Vineyard, which unfold along slopes that straddle sedimentary and shale soils. These soils promote naturally low vigor for the development of balanced, intensely flavored fruit. The final blend incorporates Petit Verdot and Malbec from nearby blocks 44 and 45, which are planted to similar soils. Margarita Vineyard is situated along the top of the Cuesta Grade, approximately 22 miles south of the city of Paso Robles and just 14 miles as the crow flies from the Pacific Ocean. Here, the surrounding peaks of the Santa Lucia Mountain Range act as a gateway between the ocean-cooled environs below the grade and the warmer climes above the grade. When the days heat up in the areas north and east of Margarita Vineyard, the air rises to create a vacuum that pulls marine breezes and fog inland over the peaks, and right through the vineyard. This phenomenon creates one of the coolest growing environments in the Paso Robles appellation, resulting in fruit of uncommon depth and structure.

WINEMAKING

A particularly long growing season in 2009 yielded Cabernet Sauvignon fruit with layered flavors and optimal physiological ripeness. After destemming and light crushing, the must was cold soaked for 48 hours prior to fermentation for a gentle extraction of color and flavor. The wine was fermented in stainless steel tanks with pumpovers three times daily. A portion of the fruit from block 49 was fermented with native yeasts to bring textural complexity and subtle spiciness to the wine. After fermentation, the wine was racked to a combination of French (80%) and American (20%) oak barrels, where it aged for 16 months prior to blending and bottling. Small lots of Petit Verdot and Malbec were incorporated into the final blend. The Petit Verdot brings added structure and color intensity, while the Malbec contributes juiciness to the palate.

TASTING NOTES

The 2009 Cabernet Sauvignon opens with complex aromas of cherry, cocoa, black olive and pencil shavings. Deep, layered flavors of blackberry, black currant and vanilla unfold with hints of anise. Supple tannins bring backbone to a smooth, balanced finish.

CUISINE PAIRING

The complex character and firm structure of the 2009 Cabernet Sauvignon present a perfect match for veal stew, grilled lamb chops, herb-crusted filet mignon, and beef tenderloin with black olive sauce.

VINEYARD:

Margarita Vineyard (100%)

VARIETAL COMPOSITION:

Cabernet Sauvignon (84%)

Petit Verdot (8%)

Malbec (8%)

HARVEST DATE:

November 6th (Cabernet Sauvignon), November 11th (Cabernet Sauvignon), Oc-

tober 7th (Malbec), October 28th (Petit Verdot)

AGING REGIMEN:

16 months in French and American oak barrels

FINAL ANALYSIS:

Alcohol: 14.5%

TA: .69

pH: 3.55

CASES PRODUCED:

6,207

