

ANCIENT PEAKS  
WINERY



# RENEGADE

2009

*Margarita Vineyard  
Paso Robles, California*

## OVERVIEW

The 2009 Renegade comes from our estate Margarita Vineyard on the historic Santa Margarita Ranch. From missionaries to gunslingers, roughriders to outlaws, a colorful cast of characters has traversed the ranch's rugged terrain since the 18th century. In that spirit, we have made an intensely flavored blend that pushes the envelope and resists conformity, adding an adventurous twist to our family of wines. Defiantly bold and daringly elegant—this is Renegade.

## VINEYARD

The 2009 Renegade is composed of Syrah, Malbec and Petit Verdot, all from Margarita Vineyard. The majority of the Syrah comes from block 43, which unfolds along a northeast-facing slope composed of sedimentary deposits. Here, the lean soil yields naturally small clusters with excellent structure and flavor complexity. A smaller portion of Syrah from Block 47 produces a brighter, fruit-forward quality. The Malbec comes from Block 45, a southwest-facing hillside with shallow shale soils that produce sparse, intensely flavored clusters. The Petit Verdot hails from Block 44, a gentle incline planted to two clones along a ribbon of sandstone and rocky shale, bringing a firm texture and vivid varietal character to the fruit. 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 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. This orientation creates one of the coolest growing environments in the appellation, resulting in fruit of uncommon depth and structure.

## WINEMAKING

Each varietal lot was cold soaked for 24 to 48 hours prior to fermentation for a gentle extraction of initial color and flavor. After fermentation, the individual lots were aged for 18 months in a combination of French (60%) and American oak (40%) barrels, 35 percent of which featured new oak. The final blend was assembled after extensive trials, with the goal of producing a rich, boldly flavored wine with complexity and finesse. The Syrah brings a core of black fruit to the wine with appealing meaty nuances. The Malbec adds a layer of juicy red fruit aromas and flavors, while the Petit Verdot broadens the mouthful and contributes enhanced structure.

## TASTING NOTES

The 2009 Renegade opens with generous aromas of red fruits with accents of boysenberry, coffee and tobacco. Bold, brambly flavors of black cherry, plum and cassis anticipate notes of cocoa and vanilla bean. A Syrah-inspired meatiness envelops the palate, while juicy acidity and smooth tannins are seamlessly integrated into a long, balanced finish.

## CUISINE PAIRING

The robust flavors and dashing elegance of the 2009 Renegade will appeal to a wide variety of dishes. Suggested pairings include pan-seared lamb chops with rosemary, roast venison with juniper sauce, pasta with smoked turkey and mushrooms, and grilled filet mignon.

## VINEYARD:

*Margarita Vineyard*

## VARIETAL

### COMPOSITION:

*Syrah (46%)*

*Malbec (31%)*

*Petit Verdot (23%)*

## HARVEST DATE:

*October 3 (Syrah)*

*October 7 (Malbec)*

*October 28 (Petit Verdot)*

## AGING REGIMEN:

*18 months in French and  
American oak barrels*

## FINAL ANALYSIS:

*Alcohol: 14.5%*

*TA: .69*

*pH: 3.70*

## CASES PRODUCED:

1,014

