

ANCIENT PEAKS
WINERY



RENEGADE

2010

*Margarita Vineyard
Paso Robles, California*

OVERVIEW

The 2010 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 2010 Renegade is composed of Syrah, Malbec and Petit Verdot from Margarita Vineyard. Sixty percent of the Syrah comes from block 47, where the varietal achieves a velvety dark fruit character. The remainder comes from Block 43, where the fruit is distinguished by its smoky, spicy complexity. 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 stands alone as the southernmost vineyard in the Paso Robles AVA, nestled into the rugged Santa Lucia Mountain Range approximately 22 miles south of the city of Paso Robles and just 14 miles from the Pacific Ocean. The mountains tower over the property's western flank, testaments to the tectonic forces that blessed Margarita Vineyard with a rare diversity of soils. The peaks also act as a gateway between the cool marine air to the south and warm inland conditions to the north. This phenomenon creates one of the coolest growing environments in the Paso Robles region, resulting in fruit of uncommon depth and structure.

WINEMAKING

The winemaking vision of Renegade is to craft a rich, boldly flavored wine with structure and finesse. The final blend was assembled after extensive trials. The Syrah offers a core of dark, luscious fruit with notes of spice. The Malbec contributes a juicy, mouthwatering texture, while the Petit Verdot adds structure, intensity and fullness. Each varietal lot was cold soaked for 24 to 48 hours prior to fermentation for a gentle extraction of initial color and flavor. A portion of the Syrah from Block 43 was fermented in small bins with native yeasts for enhanced complexity. After fermentation, the individual lots were aged for 16 months in a combination of French (65%) and American oak (35%) barrels, 33 percent of which featured new oak. A majority of the Syrah was aged in barrels with medium-plus toasting to accentuate the varietal's meaty, smoky nuances.

TASTING NOTES

The 2010 Renegade is loaded with generous dark fruit aromas accompanied by notes of blueberry, violets, toasty oak and smoked bacon. The palate exhibits deep fruit intensity balanced by a lively texture, with complex flavors of blackberry, black cherry, plum, cocoa, clove spice and vanilla bean. Polished tannins and juicy acidity converge on a smooth, structured finish.

CUISINE PAIRING

The 2010 Renegade is a favorable match for a variety of richly flavored dishes. Recommended pairings include smoked lamb chops, bacon-wrapped pork tenderloin, herb-crusted filet mignon and grilled venison.

VINEYARD:

Margarita Vineyard

VARIETAL

COMPOSITION:

Syrah (51%)

Malbec (25%)

Petit Verdot (24%)

HARVEST DATES:

October 19 (Syrah / Block 47)

October 26 (Syrah / Block 43)

October 28 (Malbec)

November 5 (Petit Verdot)

AGING REGIMEN:

16 months in French and American oak barrels

FINAL ANALYSIS:

Alcohol: 14.1%

TA: .68

pH: 3.59

CASES PRODUCED:

3,212

