

ANCIENT PEAKS WINERY

2010 CABERNET SAUVIGNON

MARGARITA VINEYARD | PASO ROBLES, CALIFORNIA



Cabernet Sauvignon

OVERVIEW

Cabernet Sauvignon excels at our estate Margarita Vineyard, where it achieves both ripeness and balance amid one of the 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 2010 Cabernet Sauvignon comes primarily from blocks 49 and 50 at Margarita Vineyard, where the sloping terrain straddles rocky sedimentary and shale soils. These soils promote naturally low vigor for the development of intensely flavored fruit. The remainder of the Cabernet Sauvignon comes from blocks 10 and 17, where ancient sea bed soils and cooler growing conditions yield fruit with firmer structure and tannins. The final blend includes small lots of Cabernet Franc from Block 9 (ancient sea bed), Petit Verdot from Block 44 (sedimentary) and Malbec from Block 45 (shale). Margarita Vineyard stands alone as the southernmost vineyard in the Paso Robles AVA, nestled into the rugged Santa Lucia Mountain Range 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

An extended growing season in 2010 yielded Cabernet Sauvignon with fine structure and deep, layered flavors. The individual blocks were picked separately at varying points of maturity to bring added dimension to the wine. After gentle destemming, the must was cold soaked for 48 hours prior to fermentation for a gentle extraction of color and flavor. A portion of the fruit from block 49 was fermented with native yeasts for enhanced textural complexity and spiciness. After fermentation, the wine was racked to a combination of French (70%) and American (30%) oak barrels, where it aged for 15 months prior to blending and bottling. Small lots of Cabernet Franc, Malbec and Petit Verdot were incorporated into the final blend. The Cabernet Franc brings a floral red fruit note to the aroma profile. The Malbec contributes juiciness to the palate, while the Petit Verdot adds structure and color intensity.

TASTING NOTES

The 2010 Cabernet Sauvignon offers warm aromas of dusty black cherry and plum with hints of cocoa and anise. Dense, layered flavors of black currant and blackberry are accented by notes of vanilla, tobacco and spice. Plush tannins glide into a lengthy, luscious finish.

CUISINE PAIRING

The layered black fruit flavors and complex nuances of the 2010 Cabernet Sauvignon present a fine match for herb-crusted filet mignon, veal roast with mushrooms, and rack of lamb with rosemary butter.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Cabernet Sauvignon (91%)

Cabernet Franc (4%)

Malbec (3%)

Petit Verdot (2%)

HARVEST DATE:

October 8, 20, 24 and 28

(Cabernet Sauvignon),

October 28 (Malbec),

November 5 (Petit Verdot),

November 15 (Cabernet Franc)

AGING REGIMEN:

15 months in French and

American oak barrels

FINAL ANALYSIS:

Alcohol: 13.9%

TA: .71

pH: 3.50

CASES PRODUCED:

9,025

