



# ANCIENT PEAKS



## FAMILY ESTATE WINES FROM MARGARITA VINEYARD



**VINEYARD:**  
MARGARITA VINEYARD

**HARVEST DATE**  
OCTOBER 28

**VARIETAL COMPOSITION:**  
SYRAH (100%)

**AGING REGIMEN:**  
18 MONTHS IN FRENCH (85%) AND  
AMERICAN (15%) OAK BARRELS

**FINAL ANALYSIS:**  
ALCOHOL: 15.1%  
TA: .69 PH: 3.90

**CASES PRODUCED:**  
1,000



### 2008 SYRAH | PASO ROBLES

Syrah sets the pace for Rhône varietals in Paso Robles, where it enjoys optimal growing conditions at our estate Margarita Vineyard. Here, the ancient soils are riddled with small stones and sea fossils. These well-drained complex soils are conducive to producing a Syrah with authentic varietal flavors and excellent balance.

#### VINEYARD

The 2008 Syrah comes from block 43 at our estate Margarita Vineyard. This block unfolds along a northeast-facing slope composed of sedimentary deposits. Here, the lean soil yields naturally small clusters with excellent flavor intensity. The vines in block 43 are planted to Syrah clone 877, which brings a bold, gamey black fruit character to the flavor profile. 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 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 fogs 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

After destemming and light crushing, the must was cold soaked for 24 hours prior to fermentation in stainless steel tanks. After fermentation and gentle pressing, the lots were racked to a combination of French and American oak barrels, where it aged for 18 months. Approximately 35 percent of the barrels were mocha toasted for added oak dimension. Throughout the aging process, the wine was handled with minimal racking to preserve the fruit's excellent aroma profile. Prior to bottling, the wine was unfiltered and very lightly filtered to ensure the retention of natural complexity and nuance.

#### TASTING NOTES

The 2008 Syrah opens with muscular aromas of black fruits, white pepper and smoked bacon. Deep, seamless flavors of blackberry, blueberry and plum unfold with accents of mocha and clove spice. The finish is long and smooth, revealing supple tannins with lingering hints of vanilla.

#### CUISINE PAIRING

The deep, velvety flavors of the 2008 Syrah are a great match for heartier fare, including roast rack of lamb, blue cheese hamburgers, grilled marinated flank steak and bacon-wrapped filet mignon.