



# ANCIENT PEAKS



## FAMILY ESTATE WINES FROM MARGARITA VINEYARD



**VINEYARD:**  
MARGARITA VINEYARD

**VARIETAL COMPOSITION:**  
ZINFANDEL (96%) AND SYRAH (4%)

**AGING REGIMEN:**  
18 MONTHS IN FRENCH (50%) AND  
AMERICAN (50%) OAK BARRELS

**FINAL ANALYSIS:**  
ALCOHOL: 15%  
TA: .66 PH: 3.87

**CASES PRODUCED:**  
3,009



### 2008 ZINFANDEL | PASO ROBLES

For more than 100 years, Zinfandel has been a cornerstone varietal of Paso Robles, making it a natural fit for our small family of wines. Over the past several vintages, ours has emerged as one of the appellation's most highly acclaimed Zinfandels. The 2008 vintage hails exclusively from our estate Margarita Vineyard, which yields a deep, intense expression of the varietal.

#### VINEYARD

The 2008 Zinfandel comes from four separate blocks at our estate Margarita Vineyard, which is the southernmost vineyard in the Paso Robles appellation. Blocks 46, 48 and 49 are planted to rocky shale soils, while block 32 occupies volcanic soil, bringing added dimension to the blend. Blocks 46 and 48 are planted to Zinfandel cuttings from the famed Rockpile Road Vineyard in Sonoma County, contributing signature intensity to the wine. Together, these four blocks ultimately create a Zinfandel with graceful complexity. 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 conditions below the grade and the warmer climes to the north. The result is one of the coolest growing environments in the Paso Robles appellation, yielding fruit of uncommon depth, structure and varietal authenticity.

#### WINEMAKING

The fruit from blocks 32 and 48 was fermented in stainless steel tanks with regular pumpovers, while the fruit from blocks 46 and 49 was fermented in one-ton bins with frequent punchdowns for added textural complexity. After fermentation and light pressing, the individual lots were racked to a combination of French and American oak barrels (15% new), where they aged for 18 months prior to blending and bottling. A small lot of Syrah was incorporated into the final blend for enhanced palate weight.

#### TASTING NOTES

The 2008 Zinfandel begins with intense aromas of black fruits with enticing accents of anise and vanilla. The palate is bright and juicy, unfolding with flavors of black cherry, raspberry and plum. A dash of black pepper accompanies fresh acidity on a long, structured finish.

#### CUISINE PAIRING

The lively, spicy flavors of the 2008 Zinfandel ensure compatibility with a wide variety of dishes, including barbecued ribs, blue cheese burgers, chicken enchiladas and pasta Bolognese.