

# ANCIENT PEAKS

## WINERY

### FAMILY ESTATE WINES FROM MARGARITA VINEYARD



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Ancient Peaks Winery specializes in family-grown wines that offer a singular taste of Paso Robles on California's Central Coast. Ancient Peaks Winery is owned by three local winegrowing families who joined forces to pursue their mutual dream of crafting remarkable wines from their own vineyards in Paso Robles, including the region's southernmost vineyard. Our wines are crafted by one of the Central Coast's highest-rated winemakers, Mike Sinor, who selects his grapes from vineyard blocks chosen for their superior character. This ability to expertly control all phases of winegrowing and winemaking is the basis for what we call Peak Flavor, which is the pursuit of integrity, quality and value in every bottle.













MARGARITA VINEYARD AND SOILS



YEAR PLANTED: 1999  
TOTAL ACREAGE: 778.78  
ELEVATION: 1,100'

Margarita Vineyard is the southernmost vineyard in the Paso Robles appellation. This vineyard resides in the historic Santa Margarita Ranch, which was first planted to vines by Franciscan missionaries in 1774. Margarita Vineyard unfolds along the rugged terrain of the Santa Lucia mountain range just 14 miles as the crow flies from the Pacific Ocean. Here, the vines enjoy warm afternoons with considerable solar energy, followed by cooling marine air that billows over the nearby Cuesta Grade. The resulting fruit boasts a stunning combination of intense flavors and world-class structure.

				
				
<b>ANCIENT SEA BED</b> Uplifted ocean floor with large white oyster fossils spilling out of the soil. These ancient mollusks are high in calcium, creating a soil profile similar to those found in many of the world's most prestigious grape growing regions.	<b>ROCKY ALLUVIUM</b> An amalgam of eroded stone and organic materials. These typically lean soils force intensive root zone development as the vines are forced to struggle for survival, resulting in small clusters with excellent flavor intensity.	<b>SHALE</b> An abundance of flaky shale from the Monterey formation. This rocky soil profile boasts a low water-bearing capacity and a distinct mineral quality that is unique to the formation.	<b>VOLCANIC</b> Volcanic deposits, including basalt mixed with serpentine and ferrous oxide. This mélange typically produces lower yields with excellent flavor concentration.	<b>GRANITIC</b> Soils formed by the decomposition of bedrock granite over millions of years. These well-drained, stony soils yield fruit with beautiful natural balance.