

ANCIENT PEAKS
WINERY

RENEGADE

V. 2015

PASO ROBLES, CALIFORNIA
SANTA MARGARITA RANCH



OVERVIEW

The 2015 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 2015 Renegade is composed of Syrah, Zinfandel and Petit Verdot from Margarita Vineyard, with a contribution of Petite Sirah from our estate Wittstrom Vineyard. A majority of the Syrah comes from Block 47 along slopes of ancient sea bed soils, where the fruit achieves deep, dark flavors with meaty richness. The Zinfandel hails from Block 49D, where rocky shale soils produce intense varietal character. The Petit Verdot component comes from own-rooted vines in the new Block 35, which is already yielding concentrated fruit flavors. The Petite Sirah from Wittstrom Vineyard rounds out the blend with its signature immensity and structure. Margarita Vineyard stands alone as the southernmost vineyard in the Paso Robles region, nestled into the rugged Santa Lucia Mountain range just 14 miles from the Pacific Ocean in the new Santa Margarita Ranch AVA. The surrounding mountain peaks are testaments to the tectonic forces that created Margarita Vineyard's rare diversity of soils, ultimately fostering natural complexity in our wines.

WINEMAKING

The winemaking vision of Renegade is to craft a rich, boldly flavored wine with structure and finesse. After fermentation, the individual lots were aged for 16 months in a combination of French (60%) and American oak (40%) barrels, including a total of 20 percent new oak. A majority of the Syrah was aged in barrels with medium-plus toasting to accentuate the varietal's meaty, smoky nuances. In the final blend, Syrah sets the tone with deep black fruit and savory nuances. The Petit Verdot intensifies overall color and concentration, while the Zinfandel fosters a juicy mid-palate. Lastly, the Petite Sirah completes the blend with a vivid sense of firmness on the finish.

TASTING NOTES

The 2015 Renegade is loaded with deep berry aromas that reveal accents of toasty oak, baking spice, cedar and tobacco. The texture is broad and velvety, offering concentrated flavors of boysenberry, blueberry, black cherry and cocoa that are powerfully framed by savory notes of bacon fat and pepper. Plush tannins and lengthy fruit converge into a smooth, seamless finish.

CUISINE PAIRING

The rich yet approachable fruit character of the 2015 Renegade is a fine match for Provençal leg of lamb, beef pot roast with vegetables and herbs, bacon-wrapped filet, and classic cassoulet.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Syrah 55%
Zinfandel 27%
Petite Sirah 13%
Petit Verdot 5%

SOIL TYPE:

Ancient Sea Bed
Shale

HARVEST DATES:

September 9 & 16 Petite Sirah
October 2 Syrah, Block 47
October 14 & 16 Zinfandel, Block 49
October 20 Syrah, Block 43
October 27 Petit Verdot, Block 35
October 28 Syrah, Block 47

AGING REGIMEN:

16 months in French and
American oak barrels

FINAL ANALYSIS:

Alcohol: 14.6%
TA: .720
pH: 3.70

CASES PRODUCED:

9,254

SRP:

\$26

