

ANCIENT PEAKS

2016 | SAUVIGNON BLANC

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



SAUVIGNON BLANC

OVERVIEW

The 2016 Sauvignon Blanc exhibits a vivid varietal character that is rooted in our estate Margarita Vineyard. Here, amid one of the Paso Robles region's coolest growing environments, the Sauvignon Blanc grape achieves a fine balance of ripeness and raciness, with crisp acidity and appealing mineral accents.

VINEYARD

The 2016 vintage comes entirely from Block 41 at Margarita Vineyard, where the vines occupy rocky alluvial soils that vary in density, elevation and exposure. As the block slopes downward from its crown, the soils become thicker, and the temperatures more brisk. These variances shape the fruit and contribute dimension to the final blend. 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 mountain peaks act as a gateway for cool marine air, resulting in an extended growing season that yields fruit with uncommon depth and structure. The peaks are also testaments to the tectonic forces that created Margarita Vineyard's rare diversity of soils, ultimately fostering natural complexity in our wines.

WINEMAKING

In 2016, a warm start to the harvest season soon yielded to cooler conditions, allowing our Sauvignon Blanc fruit to benefit from extended hang time. We performed five separate picks throughout September, with early picks establishing varietal character and brisk acidity, and later picks layering in riper fruit flavors. All of the lots were cold fermented at 55 degrees over an extended period to retain delicate aromatics and pure fruit flavors. The wine was then aged for five months in stainless steel tanks at cold temperatures to further preserve textural crispness.

TASTING NOTES

The 2016 Sauvignon Blanc opens with bright aromas of peach, guava, citrus and wet stone. A round, soft texture envelopes the palate with luscious flavors of pear and tropical fruit, all underlain by a subtle minerality. The roundness yields to raciness on the finish, with pitch-perfect acidity and lingering notes of lime zest.

CUISINE PAIRING

The 2016 Sauvignon Blanc's balance of full fruit flavors and snappy acidity makes a fine match for fresh oysters, pan-seared scallops, lemon-herb chicken and citrus shrimp tacos.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Sauvignon Blanc 100%

SOIL TYPE:

Rocky Alluvium

HARVEST DATES:

September 2
September 17
September 20
September 21
September 23

AGING REGIMEN:

5 months in stainless steel

FINAL ANALYSIS:

Alcohol: 13.5%
TA: .792
pH: 3.48

CASES PRODUCED:

7,997

SRP:
\$17

