

ANCIENT PEAKS
WINERY

RENEGADE

V. 2017

PASO ROBLES, CALIFORNIA
SANTA MARGARITA RANCH



OVERVIEW

The 2017 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 2017 Renegade is composed of Syrah, Malbec, Petit Verdot, Zinfandel and Petite Sirah from Margarita Vineyard. 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 three separate blocks that combine for a complex expression of the variety, while the Malbec from Block 45 provides a juicy textural quality. The Petit Verdot component comes from Block 44 as well as Block 35, where the own-rooted vines deliver deep, concentrated fruit flavors. The Petite Sirah comes from Block 37B, which is noted for providing intense color. 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 19 months in a combination of French (55%) and American oak (45%) barrels, including a total of 25 percent new oak. A majority of the Syrah was aged in barrels with medium-plus toasting to accentuate the varietal's savory, smoky nuances. In the final blend, Syrah sets the tone with deep black fruit and savory nuances. The Malbec brings juiciness to the mid-palate, while the Petit Verdot intensifies the overall color, concentration and tannin profile. The Zinfandel adds a complement of bright spicy fruit. Lastly, the Petite Sirah layers in dark fruit flavors and notes of black pepper.

TASTING NOTES

The 2017 Renegade is loaded with enticing aromas of blueberry, blackberry, vanilla, sandalwood and savory tobacco. A rich, juicy texture reveals flavors of black cherry, boysenberry, cedar, cocoa and baking spice. A lingering jammy fruit character is joined by black pepper spiciness on a smooth, rounded finish.

CUISINE PAIRING

The juicy, spicy character of the 2017 Renegade is a fitting match for pepper-crusted filet, grilled rosemary lamb chops, savory stews and penne pasta with sausage sauce.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Syrah 37%
Malbec 24%
Petit Verdot 16%
Zinfandel 13%
Petite Sirah 10%

SOIL TYPE:

Ancient Sea Bed
Shale

HARVEST DATES:

October 5 to October 29 (Syrah / Block 47)
October 25 (Malbec / Block 45)
October 14 to November 9 (Petit Verdot / Blocks 35 and 44)
October 2 to October 16 (Zinfandel / Blocks 32, 46)
October 16 (Petite Sirah / Block 37B)

AGING REGIMEN:

19 months in French and American oak barrels

FINAL ANALYSIS:

Alcohol: 14.7%

SRP:

\$26

