

# ANCIENT PEAKS

2017 | CABERNET SAUVIGNON

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



## CABERNET SAUVIGNON

### OVERVIEW

Cabernet Sauvignon excels at our estate Margarita Vineyard, where it achieves both ripeness and balance amid one of the coolest, longest growing seasons in the Paso Robles region. Here, our Cabernet Sauvignon vines are planted to a range of soil types, bringing added natural complexity to the wine.

### VINEYARD

The Cabernet Sauvignon fruit comes from four distinct blocks at Margarita Vineyard. At Block 50, a mixture of shale and rocky alluvium soils promotes naturally low vigor for the development of dark, intensely flavored fruit. The soils are less rocky at nearby Block 49, where the flavors lean more toward the red fruit spectrum. At blocks 14 and 15, ancient sea bed soils and cooler growing conditions yield fruit with earthier structure and firmer tannins. The qualities of these blocks combine to bring dimension and nuance 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

We strive to produce a wine that showcases the depth and structure inherent to the Cabernet Sauvignon fruit grown at Margarita Vineyard. In 2017, a long, steady growing season extended the Cabernet Sauvignon harvest to November 10. After gentle destemming, the must was cold soaked for 48 hours prior to fermentation for a gentle extraction of color and flavor. After fermentation, the wine was racked to a combination of French and American oak barrels, where it aged for 22 months prior to blending and bottling. An inclusion of Merlot from Margarita Vineyard contributed dark berry dimension and mid-palate weight, while a dash of Cabernet Franc brought aromatic lift. Additionally, small percentages of Petit Verdot and Petite Sirah created enhanced color intensity and structural dimension in the final blend,

### TASTING NOTES

The 2017 Cabernet Sauvignon presents an enticing bouquet of black olive, leather, caramel and coffee. The palate is smooth and layered, revealing prodigious flavors of cherry, plum, blueberry and cassis with trailing hits of mint and toasted oak. Juicy acidity and sumptuous tannins add length to a resoundingly elegant finish.

### CUISINE PAIRING

Enjoy the 2017 Cabernet Sauvignon with richly textured dishes, such as veal roast with mushrooms, rack of lamb with rosemary butter, and filet mignon with black olive sauce.

### VINEYARD:

Margarita Vineyard

### VARIETAL COMPOSITION:

Cabernet Sauvignon (88%)  
Merlot (4%)  
Cabernet Franc (3%)  
Petite Sirah (3%)  
Petit Verdot (2%)

### SOIL TYPE:

Ancient Sea Bed  
Rocky Alluvium  
Shale

### HARVEST DATES:

October 13 (Blocks 14 Cabernet)  
October 19 (Blocks 15 Cabernet)  
October 27 (Block 49 Cabernet)  
November 10 (Block 50 Cabernet)  
October 4 (Petite Sirah)  
October 14 (Block 35 Petit Verdot)  
October 18 (Block 7 Merlot)  
November 9 (Block 9 Cabernet Franc)

### AGING REGIMEN:

22 months in French and  
American oak barrels (25% new)

### FINAL ANALYSIS:

Alcohol: 14.5%  
TA: .61  
pH: 3.81

