

# ANCIENT PEAKS

2018 | SAUVIGNON BLANC

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



## SAUVIGNON BLANC

### OVERVIEW

The 2018 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 2018 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

Our aim is to produce an authentic Sauvignon Blanc that reflects the cooler growing conditions at Margarita Vineyard. After a dry winter in 2018, a rainy March saved the day and set the pace for a long, steady growing season—allowing the Sauvignon Blanc fruit to achieve balanced ripeness. We performed four separate picks spanning three weeks, with early picks establishing varietal character and brisk acidity, and later picks layering in riper fruit flavors. Each lot was cold fermented at 55 degrees to retain delicate aromatics and pure fruit flavors. The wine was then aged for eight months in stainless steel tanks to further preserve textural crispness.

### TASTING NOTES

The 2018 Sauvignon Blanc offers vibrant aromas of guava, jasmine, apricot and lemon rind. A juicy texture reveals luscious stone fruit flavors complemented by quenching notes of lime and mineral. Notes of spice join crisp acidity on a clean, refreshing finish.

### CUISINE PAIRING

With its buoyant fruit and clean minerality, the 2018 Sauvignon Blanc is food friendly by nature. Suggested pairings include fresh oysters, seared scallops, light pastas, grilled chicken and sole with butter and lemon.

### VINEYARD:

Margarita Vineyard

### VARIETAL COMPOSITION:

Sauvignon Blanc 100%

### SOIL TYPE:

Rocky Alluvium

### HARVEST DATES:

September 7  
September 8  
September 14  
September 27

### AGING REGIMEN:

8 months in stainless steel

### FINAL ANALYSIS:

Alcohol: 13.5%  
TA: .83  
pH: 3.40

### SRP:

\$17

