

ANCIENT PEAKS

2019 | CHARDONNAY

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



CHARDONNAY

OVERVIEW

Our estate Margarita Vineyard is cradled along the coastal Santa Lucia Mountains just 14 miles from the Pacific Ocean. Here, amid one of the Paso Robles region's coolest growing environments, conditions are optimal for producing a varietally true Chardonnay with a singular sense of place. Stylistically, our aim is to produce a wine that strikes a fine balance between the leaner and richer styles of the varietal, in order to create a versatile, food-friendly Chardonnay.

MARGARITA VINEYARD

The 2019 Chardonnay comes from blocks 22, 26 and 37 at Margarita Vineyard. Block 37 occupies a northeast-facing flank of the vineyard, where the morning and afternoon temperatures are particularly cool. Here, brisk marine air settles after flowing through a mountain notch known as Trout Creek. These conditions provide our Chardonnay fruit with the long period necessary to nurture vivid varietal character. Block 26 faces southeast, where added sun exposure produces Chardonnay fruit with a riper, more tropical profile. Block 22 unfolds along rocky alluvium soils and provides a fruit-forward core to the final blend.

WINEMAKING

Mild weather throughout 2019 yielded a long, steady growing season that proved optimal for Chardonnay. We harvested our Chardonnay fruit in three stages, starting with an October 11 pick to establish a bright fruit core and finishing with a pick on November 1 to layer in more tropical tones. After harvesting and light pressing, 70 percent of the juice was cold-fermented in stainless steel tanks for the preservation of delicate aromatics and acidity. The remainder was barrel-fermented and aged in 10 percent new oak to add roundness, texture and complexity. This oak-aged lot also underwent secondary malolactic fermentation, which ultimately lent a fitting touch of creaminess to the wine's otherwise crisp texture.

TASTING NOTES

The 2019 Chardonnay bursts from the glass with fragrant aromas of pineapple and banana intertwined with notes of lemon zest and lilac. A clean, mouthwatering texture dazzles with bright flavors of peach, apricot, pear and papaya, all underlain by a suggestion of butterscotch. A crisp sense of minerality adds lift to a beautifully soft and seamless finish.

CUISINE PAIRING

The 2019 Chardonnay is made to be versatile with food. Suggested pairings include Dover sole, steamed scallops, grilled citrus chicken and fettuccine alfredo.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Chardonnay 100%

SOIL TYPE:

Granitic

HARVEST DATES:

October 11 (Block 22)

October 22 (Block 37)

November 1 (Block 26)

AGING REGIMEN:

5 months in stainless steel (70%) and French oak (30%)

FINAL ANALYSIS:

Alcohol: 14.1%

pH: 3.73

TA: .79

SRP:

\$19



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