

ANCIENT PEAKS

2018 | ZINFANDEL

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



ZINFANDEL

OVERVIEW

Our estate Margarita Vineyard has become renowned for producing one of Paso Robles' most acclaimed Zinfandels. Here, amid one of the region's coolest growing environments, the Zinfandel grape achieves a rare balance of robust flavors and elegant structure. Zinfandel has been a cornerstone variety of Paso Robles for more than 100 years, and we are proud to feature it in our small family of wines.

VINEYARD

The 2018 Zinfandel comes from five separate blocks, with each contributing to a larger sense of character and complexity in the finished wine. Block 49C sets the tone with jammy dark fruit flavors derived from hilltop exposures, while blocks 32 and 49A contribute a dimension of bright red fruits and spice. Blocks 39 and 48 split the difference between red and black fruits with their own spicy nuances.

WINEMAKING

We aim to produce a Zinfandel that faithfully reflects the terroir of Margarita Vineyard, balancing varietal richness with an elevated sense of elegance and spice. The 2018 growing season was steady from start to finish, yielding beautifully balanced fruit. Prior to fermentation, the lots were cold soaked for 48 hours for a soft extraction of flavor and color. After fermentation and light pressing, the individual lots were racked to a combination of French and American oak barrels (25% new oak), where they aged for 17 months prior to blending and bottling. The barrels were minimally racked during aging to preserve varietal aromatics. Small lots of Petite Sirah and Syrah were incorporated into the final blend for enhanced depth, complexity and structure.

TASTING NOTES

The 2018 Zinfandel offers deep, savory aromas of black cherry and plum with notes of vanilla, tobacco and dusty spice. Bright, brambly flavors of red raspberry and boysenberry unfold across a juicy texture with hints of cedar wood and black tea. Fresh acidity adds lift and structure to a sleek, peppery finish.

CUISINE PAIRING

The bright fruit and juicy texture of the 2018 Zinfandel make this wine a fitting match for fine comfort foods, including barbecued chicken, grilled sausage, Santa Maria-style tri-tip and vegetarian flatbread.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Zinfandel 81%
Petite Sirah 13%
Syrah 6%

SOIL TYPE:

Volcanic
Shale
Rocky Alluvium

HARVEST DATES:

Oct. 23 - 29 (Zinfandel)
Sep. 5 & Nov. 6 (Petite Sirah)
Oct. 20 (Syrah)

AGING REGIMEN:

17 months in French and
American oak barrels

FINAL ANALYSIS:

Alcohol: 15.5%
TA: .80
pH: 3.78

SRP:

\$20



FAMILY OWNED | ESTATE GROWN

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