

ANCIENT PEAKS  
WINERY

# RENEGADE

V. 2018

PASO ROBLES, CALIFORNIA  
SANTA MARGARITA RANCH



## OVERVIEW

The 2018 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 2018 Renegade is composed of Syrah, Malbec, and Petit Verdot 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 Malbec from Block 45 provides rich red fruit flavors with a fresh, mouthwatering texture. The Petit Verdot component comes from Block 35, where the own-rooted vines deliver fine mid-palate structure and concentration. Together, these varieties create a blend of great breadth and dimension.

## 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 25 months in a combination of French (30%) and American oak (70%) barrels, including a total of 30 percent new oak. A majority of the Syrah was aged in barrels with medium-plus toasting to accentuate the varietal's savory, smoky nuances. The Bordeaux varieties were matured in medium-toast barrels for pure fruit expression. In the final blend, Syrah sets the tone with deep black fruit and savory nuances. The Malbec brings juiciness to the mouthfeel, while the Petit Verdot intensifies the overall color, nuance and tannin profile.

## TASTING NOTES

The 2018 Renegade offers intense aromas of blueberry and boysenberry with notes of violet, pencil shavings and toasted oak. A smooth, luscious texture delivers velvety flavors of black cherry, bramble berry and cola with suggestions of cocoa, tobacco and savory spice. Fine acidity and chewy tannins add tension to a rich, broad finish.

## CUISINE PAIRING

The rich, savory character of the 2018 Renegade is a great match for herb-grilled lamb chops, venison pot roast, French onion soup, and beef medallions in red wine sauce.

## VINEYARD:

Margarita Vineyard

## VARIETAL COMPOSITION:

Syrah 38%  
Petit Verdot 36%  
Malbec 26%

## SOIL TYPE:

Ancient Sea Bed  
Shale

## HARVEST DATES:

October 18 (Syrah)  
November 12 (Petit Verdot)  
November 15 (Malbec)

## AGING REGIMEN:

25 months in French and  
American oak barrels

## FINAL ANALYSIS:

Alcohol: 14.9%  
pH: 3.9  
TA: .63

## SRP:

\$26

