

ANCIENT PEAKS
WINERY

RENEGADE

V. 2019

PASO ROBLES, CALIFORNIA
SANTA MARGARITA RANCH



OVERVIEW

The 2019 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 2019 Renegade is a Syrah-driven blend with complements of Malbec and Petit Verdot, all 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 Petit Verdot component comes from Block 35, where the own-rooted vines deliver fine mid-palate structure and concentration. The Malbec from Block 45 provides rich red fruit flavors with a fresh, mouthwatering texture. Together, these varieties create a blend of great breadth and dimension. 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 surrounding mountain peaks are testaments to the tectonic forces that created Margarita Vineyard's rare diversity of soils, ultimately fostering natural complexity in our wines.

WINEMAKING

The winemaking vision of Renegade is to craft a bold Syrah-driven wine with the structure and finesse provided by classic Bordeaux blending varieties. Each lot was cold soaked for 48 hours prior to a 14-day fermentation. After fermentation, the individual lots were aged for 18 months in a combination of French (35%) and American oak (65%) barrels, including a total of 25 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 Petit Verdot intensifies the overall color, nuance and tannin profile, while the Malbec brings juiciness to the mouthfeel. The result is a uniquely styled blend and a true Ancient Peaks original.

TASTING NOTES

The 2019 Renegade opens with deep, dark bramble fruit aromas. The Syrah asserts itself with savory and smoky notes, while the Petit Verdot provides classic hints of pencil shavings. A juicy texture delivers bold, integrated flavors of blackberry, plum, blueberry and pomegranate with undercurrents of toasty oak, juniper and pepper. Elegant acidity joins chewy tannins on a robust yet beautifully measured finish.

CUISINE PAIRING

The robust mouthfeel and savory aromas of the 2019 Renegade make a great match for rack of lamb with rosemary, beef medallions in red wine sauce, hearty meat stew and grilled brisket.

VINEYARD:

Margarita Vineyard

VARIETAL COMPOSITION:

Syrah 57%
Petit Verdot 33%
Malbec 10%

SOIL TYPE:

Ancient Sea Bed
Shale

HARVEST DATES:

October 10 (Syrah / Block 47)
October 31 (Petit Verdot / Block 35)
October 29 (Malbec / Block 45)

AGING REGIMEN:

18 months in French
and American oak barrels

FINAL ANALYSIS:

Alcohol: 14.9%
pH: 3.95
TA: .59

SRP:

\$26

