

# ANCIENT PEAKS

2019 | OYSTER RIDGE

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



## OYSTER RIDGE

### OVERVIEW

Each year, we craft the limited-edition Oyster Ridge cuvée to exemplify our finest winemaking efforts. The name Oyster Ridge is a tribute to the large white oyster fossils that predominate in our estate Margarita Vineyard, fostering the type of calcium-rich soils coveted by winemakers worldwide. The 2019 vintage is a blend of Cabernet Sauvignon (72%), Cabernet Franc (11%), Petit Verdot (9%), Merlot (6%) and Malbec (2%), all from meticulously farmed vineyard blocks cultivated for the Oyster Ridge program.

### VINEYARD

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 proliferation of sea fossils at Oyster Ridge is the most vivid example of the complex geology found at Margarita Vineyard. This namesake Oyster Ridge blend comes from specific spots at Margarita Vineyard that have proven to produce remarkable fruit. All vineyard subsections designated for Oyster Ridge are isolated at the start of the growing season, and they are fastidiously tended to maximize the fruit's potential and meet the standards of the Oyster Ridge program. The 2019 vintage is driven by Cabernet Sauvignon from the hilltops of blocks 15 and 49—two special locations that produce small, intensely flavored berries with abundant structure and aromatics. Block 15 produces Cabernet Sauvignon fruit with a dark blue and black fruit quality, while Block 49 is notable for its elegant red-blue fruit character. Equally specific selection was applied to the other varieties that round out this classic Bordeaux-style blend.

### WINEMAKING

The 2019 growing season produced a banner vintage. It was marked by a cool spring and early summer, followed by moderate conditions for long, steady ripening through harvest, with low yields fostering excellent concentration. After hand harvesting, each lot was cold soaked for two to three days. Ninety percent of the blend was fermented in 10-ton fermenters to generate added thermal energy for enhanced extraction, with attentive phenolic monitoring to dial in an ideal mouthfeel. After fermentation, only the free-run juice was selected. Each lot was aged separately for 23 months in premium French oak barrels, inclusive of 80 percent new oak. The final blend was assembled from only those barrels that exhibited exemplary complexity, structure and aging potential. Cabernet Sauvignon is predominant with broad, polished layers and classic varietal expression. Cabernet Franc enlivens the aromatic profile with suggestions of violets and savory spice, while Petit Verdot contributes color, structure and aromatic nuances of cedar and pencil shavings. Merlot adds lift and silkiness to the palate, and a touch of Malbec completes the experience with undertones of juicy red fruit.

### TASTING NOTES

The 2019 Oyster Ridge presents warm fruit aromas of plum and dried cherry with captivating hints of violets, pencil shavings and sandalwood. A voluptuous and velvety mouthfeel unfolds with dense layers of black cherry, blueberry and currant accompanied by notes of mocha, graphite, black olive, mineral and oak spice. Finely textured tannins bring length, breadth and staying power to a resounding finish. A wine destined to evolve beautifully in the bottle for years to come.

### VINEYARD:

Margarita Vineyard

### VARIETAL COMPOSITION:

Cabernet Sauvignon 72%  
Cabernet Franc 11%  
Petit Verdot 9%  
Merlot 6%  
Malbec 2%

### SOIL TYPE:

Ancient Sea Bed

### HARVEST DATES:

October 12 (Merlot, Block 7)  
October 23 (Cabernet Sauvignon Block 15)  
October 24 (Cabernet Sauvignon, Block 49B Hilltop)  
October 29 (Malbec, Block 45A)  
October 31 (Petit Verdot, Block 35)  
November 4 (Cabernet Franc, Block 9)

### AGING REGIMEN:

24 Months in French oak barrels  
80% new oak

### FINAL ANALYSIS:

Alcohol: 14.7%  
TA: .62  
pH: 3.83

### CASES PRODUCED:

1,116

### SRP:

\$60



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