

ANCIENT PEAKS

2021 | SAUVIGNON BLANC

PASO ROBLES, CALIFORNIA



SAUVIGNON BLANC

OVERVIEW

The 2021 Sauvignon Blanc exhibits a vivid varietal character that is rooted in our estate Margarita Vineyard and other select sites in Paso Robles. Collectively, these vineyards produce a Sauvignon Blanc that strikes a fine balance of ripeness and raciness, with crisp acidity and appealing mineral accents.

VINEYARD

The 2021 Sauvignon Blanc comes predominantly from Block 41, one of the coolest locations at Margarita Vineyard. Block 41 occupies rocky alluvial soils that vary in density, elevation and exposure. As the block slopes downward from its crown, the soils become thicker, and the temperatures become cooler. These variances create different fruit expressions and complexities in our cool-climate Sauvignon Blanc fruit. Into this mix we include fruit from select vineyards in warmer areas of Paso Robles. These complementary sites layer in riper tropical fruit flavors that bring added dimension to the finished wine.

WINEMAKING

Our aim is to produce an authentic Sauvignon Blanc that reflects both the marine-influenced growing conditions at Margarita Vineyard and the tropical fruit tones of warmer Paso Robles vineyard sites. The 2021 growing season was marked by a cool start to the growing season, followed by warming trends in the latter half of summer and moderate conditions through harvest—resulting in fruit with excellent balance and flavor development. Each Sauvignon Blanc lot was cold fermented at 55 degrees to retain delicate aromatics and pure fruit flavors. The wine was then aged for four months in stainless steel tanks to further preserve textural crispness.

TASTING NOTES

The 2021 Sauvignon Blanc offers pronounced aromas of pear, pineapple and lemon zest with fresh mineral tones. A clean, quenching texture delivers punchy flavors of melon, peach, guava and grapefruit. A subtle hint of varietal grassiness adds complexity to a bright, zesty finish.

CUISINE PAIRING

The 2021 Sauvignon Blanc is a food friendly wine that pairs well with crab cakes, fresh oysters, grilled sole with lemon, and herb-roasted chicken breast.

AVA:

Paso Robles

SOIL TYPE:

Rocky Alluvium

VARIETAL COMPOSITION:

Sauvignon Blanc (100%)

HARVEST DATES:

August 23 – September 10

AGING REGIMEN:

4 months in stainless steel

FINAL ANALYSIS:

Alcohol: 13.5%

TA: .74

pH: 3.34

SRP:

\$18



FAMILY OWNED | ESTATE GROWN