

# ANCIENT PEAKS

2022 | SAUVIGNON BLANC

PASO ROBLES, CALIFORNIA



## SAUVIGNON BLANC

### OVERVIEW

The 2022 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 2022 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 2022 growing season was moderate through mid-summer, although dry winter conditions and low yields accelerated the ripening process. The vast majority of our Sauvignon Blanc fruit was harvested in late August, in advance of a sustained heat wave that began on Labor Day weekend—allowing for balanced flavor maturity and acid retention. Each Sauvignon Blanc lot was cold fermented at 55 degrees to retain delicate aromatics and pure fruit flavors. The wine was then aged for three months in stainless steel tanks to further preserve textural crispness.

### TASTING NOTES

The 2022 Sauvignon Blanc opens with fresh aromas of grapefruit, peach skin and tropical papaya. The mouthfeel is beautifully textured with flavors of citrus, green apple and pineapple wrapped around a varietal core of minerality and grassiness. Quenching acidity persists along a bright, tangy finish.

### CUISINE PAIRING

The crisp, refreshing flavors of the 2022 Sauvignon Blanc make a perfect match for steamed clams, crab cakes, baked sole and grilled citrus chicken.

#### AVA:

Paso Robles

#### SOIL TYPE:

Rocky Alluvium

#### VARIETAL COMPOSITION:

Sauvignon Blanc (100%)

#### HARVEST DATES:

August 15 – September 9

#### AGING REGIMEN:

3 months in stainless steel

#### FINAL ANALYSIS:

Alcohol: 13.5

TA: .85

pH: 3.38



FAMILY OWNED | ESTATE GROWN