

ANCIENT PEAKS

2021 | CHARDONNAY

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



OVERVIEW

Our estate Margarita Vineyard is cradled along the coastal Santa Lucia Mountains just 14 miles from the Pacific Ocean. Here, amid one of the Paso Robles region's coolest growing environments, conditions are optimal for producing a varietally true Chardonnay with a singular sense of place. We aim to strike a fine balance between the leaner and richer styles of Chardonnay, all with the intent to create a versatile, food-friendly wine.

MARGARITA VINEYARD

The 2021 Chardonnay comes from blocks 22 and 37 at Margarita Vineyard. Block 37 occupies a northeast-facing flank of the vineyard, where the morning and afternoon temperatures are particularly cool. Here, brisk marine air settles after flowing through a mountain notch known as Trout Creek. These conditions provide our Chardonnay fruit with the long period necessary to nurture vivid varietal character. Block 22 unfolds along rocky alluvium soils and provides a fruit-forward core to the final blend. Margarita Vineyard stands alone as the southernmost vineyard in the Paso Robles region, and as the only vineyard in the new Santa Margarita Ranch AVA. The surrounding mountain peaks act as a gateway for cool marine air, resulting in an extended growing season that yields fruit with uncommon depth and structure. The peaks are also testaments to the tectonic forces that created Margarita Vineyard's rare diversity of soils, ultimately fostering natural complexity in our wines.

WINEMAKING

The 2021 growing season was marked by a cool start, followed by warming trends in the latter half of summer and moderate conditions through harvest—resulting in fruit with excellent balance and flavor development. Block 37 was harvested on September 10, and Block 22 followed on September 23. After harvesting and light pressing, 87 percent of the juice was cold-fermented in stainless steel tanks for the preservation of delicate aromatics and bright fruit flavors. The remainder was barrel-fermented and aged on the lees in 25-percent new oak to add roundness, texture and complexity. This oak-aged lot also underwent secondary malolactic fermentation and consistent lees stirring, which ultimately lent a touch of creaminess to the wine.

TASTING NOTES

The 2021 Chardonnay opens with tropical aromas of pineapple and mango with trailing notes of pear and wet stone. A sleek, soft palate shows flavors of nectarine and lemon chiffon with a suggestion of caramel. A touch of minerality joins light acidity on a smooth, elegant finish.

CUISINE PAIRING

The soft, elegant textures of the 2021 Chardonnay allow for a wide range of food pairings. Recommended pairings include crab cakes, goat cheese canapés, lemon-baked cod and Caesar salad with chicken.

VINEYARD:

Margarita Vineyard

SOIL TYPE:

Granitic

VARIETAL COMPOSITION:

Chardonnay (100%)

HARVEST DATES:

September 10 (Block 37)
September 23 (Block 22)

AGING REGIMEN:

5 months in stainless steel (87%)
and French oak (13%)

FINAL ANALYSIS:

Alcohol: 13.5%
pH: 3.66
TA: .77

CASES PRODUCED:

5,924



CHARDONNAY

FAMILY OWNED | ESTATE GROWN

ANCIENT PEAKS WINERY | 22720 EL CAMINO REAL, SANTA MARGARITA, CA 93453 | (805) 365-7045 | ANCIENTPEAKS.COM