ANCIENT PEAKS

2021 | CABERNET SAUVIGNON

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH











OVERVIEW

Cabernet Sauvignon is the longtime flagship wine of Ancient Peaks, helping drive the emergence of Paso Robles as a world-class region for this classic Bordeaux variety. At our estate Margarita Vineyard, Cabernet Sauvignon achieves both ripeness and balance amid one of the region's coolest, longest growing seasons, all while drawing natural complexity from the vineyard's uniquely complex soils.

VINEYARD

The 2021 vintage spans a range of diverse Cabernet Sauvignon blocks from across Santa Margarita Ranch, collectively planted to soils of calcareous ancient sea bed, Monterey shale and rocky alluvium. These blocks feature many of Margarita Vineyard's original mature plantings as well as multiple new blocks and clones, including the new Quarry section of the vineyard. These different blocks, clones and soil profiles combine to create a naturally complex and multi-layered estate Cabernet Sauvignon with a signature mingling of red and black fruit flavors. 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 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 creating natural complexity in our wines.

WINEMAKING

CABERNET SAUVIGNON

The 2021 growing season was marked by temperate weather, extended ripening and dry conditions that fostered excellent flavor concentration—all converging to create a standout vintage in Paso Robles. Each individual block of Cabernet Sauvignon was picked at individual ripeness over a period stretching from early October to early November. After gentle destemming, the lots were cold soaked for 48 hours prior to fermentation for a smooth extraction of color and flavor. After fermentation, the lots were racked to an equal combination French and American oak barrels, where they aged for 19 months prior to blending and bottling. Small lots of estate-grown Merlot, Malbec and Petite Sirah were incorporated into the final blend for enhanced color, mouthfeel and flavor dimension.

TASTING NOTES

The 2021 Cabernet Sauvignon opens with expressive aromas of plum, boysenberry, red currant, black olive, caramel and toasted oak. Broad, chewy textures deliver layered impressions of blueberry, cherry, cassis and violet with undercurrents of graphite, sage, eucalyptus and vanilla bean. Fresh acidity and fine tannins carry into a long, expansive finish. A wonderfully integrated and complex Cabernet Sauvignon.

CUISINE PAIRING

The rich yet lively character of the 2021 Cabernet Sauvignon makes a great match for lamb chops, portobello mushrooms, aged cheddar cheese and filet mignon with black olive sauce.

VINEYARD:

Margarita Vineyard

SOIL TYPE:

Ancient Sea Bed Rocky Alluvium Shale

VARIETAL COMPOSITION:

Cabernet Sauvignon (85%) Merlot (8%) Malbec (5%) Petite Sirah (2%)

HARVEST DATES:

October 5 through November 4

AGING REGIMEN:

19 months in French and American oak barrels (25% new)

FINAL ANALYSIS:

Alcohol: 14.3% TA: 63 pH: 3.78

