

ANCIENT PEAKS

v. 2021 | ZINFANDEL

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



OVERVIEW

Our estate Margarita Vineyard has become renowned for producing one of Paso Robles' most acclaimed Zinfandels. Here, amid one of the region's coolest growing environments, the Zinfandel grape achieves a rare balance of robust flavors and elegant structure. Zinfandel has been a cornerstone variety of Paso Robles for more than 100 years, and we are proud to feature it in our small family of wines.

VINEYARD

The 2021 Zinfandel comes from two separate blocks, with each contributing to a larger sense of character and complexity in the finished wine. Block 49D sets the tone with jammy fruit flavors derived from hilltop exposures. Into this mix comes the first full crop of Zinfandel from the new Quarry section of Margarita Vineyard, which is planted to the Primitivo clone. The fruit from this block is distinguished by its dark hues and intense 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 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 fostering natural complexity in our wines.

WINEMAKING

We aim to produce a Zinfandel that faithfully reflects the terroir of Margarita Vineyard, balancing varietal richness with an elevated sense of elegance and spice. 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. Prior to fermentation, the separate lots were cold soaked for 48 hours for a soft extraction of flavor and color. After fermentation and light pressing, these lots were racked to a combination of French and American oak barrels (20% new oak), where they aged for 16 months prior to blending and bottling. The barrels were minimally racked during aging to preserve varietal aromatics.

TASTING NOTES

The 2021 Zinfandel entices the nose with fresh aromas of crushed raspberry, sandalwood, vanilla cream and coffee. A soft, spicy mouthfeel unfolds with juicy flavors of strawberry, cherry, brambleberry and black plum. Secondary hints of dried rosemary and earthy leather bring added complexity to the wine's fruit-forward character, while peppery notes linger on a smooth, rounded finish. A Zinfandel of depth and finesse.

CUISINE PAIRING

The richly flavored yet elegant character of the 2021 Zinfandel makes it versatile with food. Suggested pairings include rustic sausage flatbread, lamb chops with rosemary, barbacoa tacos and turkey with cranberry sauce.

VINEYARD:

Margarita Vineyard

SOIL TYPE:

Volcanic

Shale

Rocky Alluvium

VARIETAL COMPOSITION:

Zinfandel 100%

HARVEST DATES:

October 21 (Block 49D and Quarry Block)

AGING REGIMEN:

16 months in French and American oak barrels

FINAL ANALYSIS:

Alcohol: 14.8%

pH: 3.95

TA: .63



ZINFANDEL



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