

ANCIENT PEAKS

v. 2023 | SAUVIGNON BLANC

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



SAUVIGNON BLANC

OVERVIEW

The 2023 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 2023 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 2023 vintage was marked by relatively cool spring and summer conditions, followed by a pitch-perfect warming trend that brought the harvest season to an ideal conclusion, with the final pick of Margarita Vineyard Sauvignon Blanc landing on October 19. Each Sauvignon Blanc lot was cold fermented at 55 degrees to retain delicate aromatics and pure fruit flavors over fermentation periods spanning three to four weeks. The individual lots were then aged for five months in stainless steel tanks to further preserve textural crispness. After the final blend was assembled, it matured in tanks for an additional month prior to bottling.

TASTING NOTES

The 2023 Sauvignon Blanc offers bright aromas of tropical guava, honeydew and pear with traces of minerality. Crisp, clean textures deliver flavors of apricot, melon, grapefruit and lemon rind with trailing accents of wet slate, green apple and star fruit. Zesty acidity carries long into a brisk, mouthwatering finish.

CUISINE PAIRING

The bright, lively character of the 2023 Sauvignon Blanc makes it an excellent food wine. Pairing suggestions include shellfish, grilled tilapia, spring and summer salads, and cilantro lime chicken tacos.

AVA:

Paso Robles

SOIL TYPE:

Rocky Alluvium 

VARIETAL COMPOSITION:

Sauvignon Blanc 100%

HARVEST DATES:

September 5 – October 19

AGING REGIMEN:

6 months in stainless steel

FINAL ANALYSIS:

Alcohol: 13.5

TA: .68

pH: 3.24



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