

ANCIENT PEAKS

v. 2024 | **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 2024 Chardonnay comes from blocks 26 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 a long growing period that nurtures vivid varietal character in our Chardonnay fruit. Block 26 unfolds along granitic soils and provides a tropical 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 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 2024 growing season began with a wet winter and cool spring, followed by warm summer temperatures that prevailed through harvest. Our Chardonnay nevertheless recorded ample hang time with a final pick landing on September 19. After harvesting and light pressing, 85 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 40-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 2024 Chardonnay presents a luscious nose of pear, citrus zest and tropical melon with hints of butterscotch. The mouthfeel is lush and lively, cascading across the palate with flavors of honeydew, peach, lime and underlying minerality. Notes of poached pear spice and vanilla emerge on a smooth, satiny finish.

CUISINE PAIRING

The fresh yet sumptuous character of the 2024 Chardonnay makes a fine match for king crab, lemon butter scallops, fettucine alfredo, aged gouda, and Caesar salad with grilled chicken.

VINEYARD:

Margarita Vineyard

SOIL TYPE:

Granitic 🍷
Rocky Alluvium 🍷

VARIETAL COMPOSITION:

Chardonnay 100%

HARVEST DATES:

September 16 (Block 37)
September 19 (Block 26)

AGING REGIMEN:

8 months in stainless steel (85%) and French oak (15%)

FINAL ANALYSIS:

Alcohol: 14.1%
pH: 3.56
TA: .61



CHARDONNAY



FAMILY OWNED | ESTATE GROWN

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