

# ANCIENT PEAKS

v. 2024 | SAUVIGNON BLANC

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



## SAUVIGNON BLANC

### OVERVIEW

The 2024 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 2024 Sauvignon Blanc comes predominantly from Blocks 41 and 33, two 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. The newer planting at Block 33 complements these qualities with an exceptionally bright fruit character. Into this mix we also 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 2024 growing season began with a wet winter and cool spring, followed by warm summer temperatures that prevailed into harvest. 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 six months in stainless steel tanks to further preserve textural crispness. After the final blend was assembled, it matured in tanks for an additional two months prior to bottling.

### TASTING NOTES

The 2024 Sauvignon Blanc is highly aromatic with guava, pear, wet slate and floral notes. Soft, silky flavors of stone fruit, lime and gooseberry fill the mouth while juicy acidity brings energy to the palate. Bright citrus and mineral accents linger on a refreshing finish.

### CUISINE PAIRING

The 2024 Sauvignon Blanc is a versatile food wine that is particularly suited for pork tacos, seared scallops, goat cheese, Caesar salad and cilantro lime rice.

### AVA:

Paso Robles

### SOIL TYPE:

Rocky Alluvium 

### VARIETAL COMPOSITION:

Sauvignon Blanc 100%

### HARVEST DATES:

August 22 – September 10

### AGING REGIMEN:

8 months in stainless steel

### FINAL ANALYSIS:

Alcohol: 13.5

TA: .65

pH: 3.29



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