

ANCIENT PEAKS

v. 2023 | 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 2023 Zinfandel comes from four separate blocks, with each contributing to a larger sense of character and complexity in the finished wine. Block 48 sets the tone with a juicy mix of red and black fruits. Block 49D contributes jammy fruit flavors derived from hilltop exposures, while Block 32 contributes a dimension of bright red fruits and spice. Into this mix comes 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 2023 vintage was marked by relatively cool spring and summer conditions, followed by a pitch-perfect warming trend that brought the harvest season to a long and steady conclusion—making it a true winemaker's vintage. While a sustained heat wave landed on Labor Day weekend, our Zinfandel blocks maintained a nice pace of ripening into October. 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 18 months prior to blending and bottling. The barrels were minimally racked during aging to preserve varietal aromatics.

TASTING NOTES

The 2023 Zinfandel is a blockbuster wine from a stellar vintage. Aromas of violet, raspberry, cherry and blue fruit reveal notes of leather and caramel. The mouthfeel is juicy, expansive and enveloping with beautifully integrated flavors of boysenberry, red currant, cocoa, vanilla, dried sage and toasted oak. Bold, peppery textures gain elegance and length on a long, complex finish.

CUISINE PAIRING

The heady, spicy and balanced character of the 2023 Zinfandel is an excellent match for grilled sausages, black pepper chicken, Italian flatbread, pasta Bolognese and Santa Maria-style barbecue.

VINEYARD:

Margarita Vineyard

SOIL TYPE:

Volcanic

Shale

Rocky Alluvium



VARIETAL COMPOSITION:

Zinfandel 77%

Petite Sirah 15%

Syrah 8%

HARVEST DATES:

September 29 (Block 32)

October 10 (Block 49D)

November 4 (Block 48)

November 10 (Quarry Block)

October 10 (Block 47 Syrah)

November 3 (Block 43 Petite Sirah)

AGING REGIMEN:

18 months in French and American oak barrels

FINAL ANALYSIS:

Alcohol: 15%

pH: 3.66

TA: .64



ZINFANDEL

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