

# ANCIENT PEAKS

v. 2025 | 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 2025 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 new 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 2025 growing season was one of the coolest and longest in recent memory at Santa Margarita Ranch, resulting in a brilliant alignment of flavors, freshness and structure in the fruit. After harvesting and light pressing, 80 percent of the Chardonnay 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 five-percent new French 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 2025 Chardonnay is highly fragrant with notes of honeysuckle, pineapple, pear, guava and wet slate minerality. Luscious flavors of stone fruits, peach, poached pear and toffee are buoyed by clean, crunchy acidity. Stony textures and lingering citrus accents carry into a long, elegant finish.

## CUISINE PAIRING

This beautifully balanced Chardonnay makes a fine match for fresh shellfish, lemon butter scallops, creamy pasta, citrus chicken and goat cheese.

## VINEYARD:

Margarita Vineyard

## SOIL TYPE:

Granitic 🍷  
Rocky Alluvium 🍷

## VARIETAL COMPOSITION:

Chardonnay 100%

## HARVEST DATES:

September 25 (Block 26)  
October 7 (Block 37)

## AGING REGIMEN:

6 months in stainless steel (80%) and French oak (20%)

## FINAL ANALYSIS:

Alcohol: 13.5%  
pH: 3.46  
TA: .53



CHARDONNAY



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