

ANCIENT PEAKS

v. 2022 | **QUARRY CABERNET SAUVIGNON**

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



OVERVIEW

Quarry is Ancient Peaks Winery's new benchmark Cabernet Sauvignon from Paso Robles. This special barrel selection is rooted in the Quarry blocks of our estate Margarita Vineyard, where next-generation plantings are matched with optimal growing conditions for Cabernet Sauvignon. The resulting wine is rich, layered and elegant with a distinct sense of style and terroir.

VINEYARD

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. Here, uniquely complex soils and a marine-moderated climate combine to deliver Cabernet Sauvignon fruit with ripeness, structure and dimension. The 2022 Quarry Cabernet Sauvignon comes predominantly from the new Quarry section at Margarita Vineyard—so named for a nearby quarry that produces some of the finest hard rock granite in California. This extension of the original Margarita Vineyard features tight vine spacing and premium Cabernet Sauvignon clones, representing the next generation of wines from our ranch. The Quarry section is slightly warmer than other parts of the vineyard, bringing a new dimension to the Ancient Peaks Cabernet Sauvignon experience. The remainder of the wine comes from proven blocks that have been foundational to our success with Cabernet Sauvignon. Collectively, these blocks produce a wine of inherent natural complexity, with the Quarry fruit bringing a soft-up-front fruit character to the mouthfeel.

WINEMAKING

After harvesting, the fruit was gently destemmed and the must was cold soaked for 48 hours prior to fermentation for a smooth extraction of color and flavor. Detailed phenolic management allowed for the development of a full, round mouthfeel during fermentation. After fermentation, the wine was racked to French and American oak barrels, where it aged for 20 months prior to blending and bottling. All of the new wood (40%) was French oak, enhancing the overall integration and sophistication of the experience.

TASTING NOTES

The 2022 vintage is fragrant and floral with warm aromas of plum, herb, olive, caramel and cinnamon. Soft, layered textures deliver luscious blue and black fruits accompanied by earthy suggestions of tobacco and truffle. Inviting varietal accents of mint leaf and eucalyptus add distinction to a supple, cedary finish.

CUISINE PAIRING

This wonderfully complex Cabernet Sauvignon makes a great match for braised short ribs, veal shanks, lamb medallions, and beef stew with carrots and mint.

VINEYARD:

Margarita Vineyard

SOIL TYPE

Ancient Sea Bed 
Shale 

VARIETAL COMPOSITION:

Cabernet Sauvignon 86%
Petit Verdot 7%
Petit Sirah 7%

HARVEST DATE

September 27 (Quarry Block)
October 7 (Block 51)
October 11 (Block 50)

AGING REGIMEN:

20 months in French and American
oak barrels 40% new oak

FINAL ANALYSIS:

Alcohol: 14.5%
TA: .57
pH: 3.70

CASES

PRODUCED:
2,997



QUARRY CABERNET SAUVIGNON

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