ANCIENT PEAKS

v. 2023 | **RENEGADE**

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH

RENEGADE

OVERVIEW

The 2023 Renegade comes from our estate Margarita Vineyard on the historic Santa Margarita Ranch. From missionaries to gunslingers, roughriders to outlaws, a colorful cast of characters has traversed the ranch's rugged terrain since the 18th century. In that spirit, we have made an intensely flavored blend that pushes the envelope and resists conformity, adding an adventurous twist to our family of wines. Defiantly bold and daringly elegant—this is Renegade.

VINEYARD

The 2023 Renegade is a Syrah-driven blend with complements of Malbec and Petit Verdot, all from Margarita Vineyard. The Syrah comes from Block 47 along slopes of ancient sea bed soils, where the fruit achieves deep, dark flavors with meaty richness. The Malbec from Block 45 provides rich red fruit flavors with a fresh, mouthwatering texture. The Petit Verdot component comes from Block 35, where own-rooted vines deliver fine mid-palate structure and concentration. Together, these varieties create a blend of breadth and dimension. 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 new Santa Margarita Ranch AVA. The surrounding mountain peaks are testaments to the tectonic forces that created Margarita Vineyard's rare diversity of soils, ultimately fostering natural complexity in our wines.

WINEMAKING

The winemaking vision of Renegade is to craft a bold Syrah-driven wine with the structure and finesse provided by classic Bordeaux blending varieties. Each lot was cold soaked for 48 hours prior to fermentations spanning 12 to 15 days. After fermentation, the individual lots were aged for 26 months in a combination of French (70%) and American oak (30%) barrels, including a total of 20 percent new oak. A majority of the Syrah was aged in barrels with medium-plus toasting to accentuate the varietal's savory, smoky nuances. The Bordeaux varieties were matured in medium-toast barrels for pure fruit expression. In the final blend, Syrah sets the tone with deep black fruit and savory nuances. The Petit Verdot intensifies the overall color, nuance and tannin profile, while the Malbec brings juiciness to the mouthfeel. The result is a uniquely styled blend and a true Ancient Peaks original.

TASTING NOTES

The 2023 Renegade opens with a bold bouquet of violet, plum, blue fruit and leather with trailing hints of herbes de Provençe. Sleek and lively on the palate, it shows flavors black cherry, blueberry and currant mingled with notes of white pepper, eucalyptus and forest floor. Chewy acidity lingers on a fresh, focused finish.

CUISINE PAIRING

Enjoy the 2023 Renegade with a variety of savory foods including burgers, braised lamb shank, ribeye steak, beef stew, vegetable lasagna and aged parmesan.

SIP CERTIFIED Sustainability in Practice

VINEYARD:
Margarita Vineyard

SOIL TYPE:
Ancient Sea Bed
Shale

VARIETAL COMPOSITION:
Syrah 80%
Malbec 14%
Petit Verdot 6%

HARVEST DATES:
October 9 (Syrah / Block 47)
November 2 (Malbec / Block 45)
November 2 (Petit Verdot / Blocks 35)

AGING REGIMEN:
26 months in French and American oak barrels

FINAL ANALYSIS:
Alcohol: 14.5%
pH: 3.76
TA: .61

FAMILY OWNED | ESTATE GROWN

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