

ANCIENT PEAKS

v. 2025 | **SAUVIGNON BLANC**

PASO ROBLES, CALIFORNIA



SAUVIGNON BLANC

OVERVIEW

The 2025 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 2025 Sauvignon Blanc comes predominantly from Block 33 and Block 41 at Margarita Vineyard, which occupy two of the coolest growing locations at Santa Margarita Ranch. Block 33 is a newer planting that provides exceptionally bright varietal flavors, while the varied terrain of Block 41 requires multiple pick dates to create a multifaceted fruit character. Into this mix we also include grapes from select vineyards in warmer areas of Paso Robles. These complementary sites contribute riper tropical fruit flavors bringing added dimension to the finished wine. The result is a wine that captures a complete expression of Paso Robles Sauvignon Blanc.

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 2025 growing season was one of the coolest and longest in recent memory, resulting in a brilliant alignment of flavors, freshness and structure in the fruit. 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 2025 Sauvignon Blanc presents vibrant aromas of guava, melon, citrus and white tea with hints of green herb. Bright, mouthwatering flavors of lime, passionfruit and green apple reveal clean undercurrents of minerality and sea spray. Zesty acidity carries the wine to a fresh, lively finish.

CUISINE PAIRING

The 2025 Sauvignon Blanc is an excellent food wine that pairs with a wide variety of dishes including garlic prawns, fish tacos, goat cheese and seafood linguine.

AVA:

Paso Robles

SOIL TYPE:

Rocky Alluvium 

VARIETAL COMPOSITION:

Sauvignon Blanc 100%

HARVEST DATES:

September 22 – October 1

AGING REGIMEN:

8 months in stainless steel

FINAL ANALYSIS:

Alcohol: 13.5

TA: .60

pH: 3.28



FAMILY OWNED | ESTATE GROWN

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