

ANCIENT PEAKS

2022 | CHARDONNAY

PASO ROBLES, CALIFORNIA | SANTA MARGARITA RANCH



CHARDONNAY

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 2022 Chardonnay comes from blocks 22 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 our Chardonnay fruit with the long period necessary to nurture vivid varietal character. Block 22 unfolds along rocky alluvium soils and provides a 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 2022 growing season was moderate through mid-summer in the wake of dry winter conditions. A sustained heat wave landed on Labor Day weekend, and the Chardonnay fruit was harvested shortly thereafter to lock in vibrancy and freshness. Block 22 was harvested on September 6, and Block 37 followed on September 8. After harvesting and light pressing, 86 percent of the juice 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 30-percent new 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 2022 Chardonnay presents vibrant aromas of baked apple, tropical fruit, quince and caramel. Soft, sultry textures unfold with flavors of pear, apricot, lime and caramelized spices. The mouthfeel is exquisitely weighted, achieving a masterful balance of tangy energy, fresh acidity and creamy undertones that carry long into the finish.

CUISINE PAIRING

The 2022 Chardonnay's beautiful weight and complexity make it a perfect match for grilled salmon, lemon-baked cod, chicken risotto and creamy pastas.

VINEYARD:

Margarita Vineyard

SOIL TYPE:

Granitic

VARIETAL COMPOSITION:

Chardonnay (100%)

HARVEST DATES:

September 6 (Block 22)

September 8 (Block 37)

AGING REGIMEN:

7 months in stainless steel (86%)
and French oak (14%)

FINAL ANALYSIS:

Alcohol: 14.2%

pH: 3.68

TA: .74

CASES PRODUCED:

4,751



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