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# CITY VINEYARD

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FINE WINE • CRAFT BEER • GOURMET FOOD

## Gold Club May 2024

### **Ancient Peaks 2020 Oyster Ridge Bordeaux Blend Santa Margarita Ranch, Paso Robles, California**

**About the wine:** Each year, Ancient Peaks crafts the limited-edition Oyster Ridge cuvée to exemplify their finest winemaking. The name Oyster Ridge is a tribute to the large white oyster fossils that predominate the estate Margarita Vineyard, fostering the type of calcium-rich soils coveted by winemakers worldwide. The 2020 vintage is a left-bank Bordeaux blend of Cabernet Sauvignon (75%), Cabernet Franc (12%), Petit Verdot (7%), Merlot (3%) and Malbec (3%). Cabernet Sauvignon is predominant with broad, polished layers and classic varietal expression. Cabernet Franc enlivens the aromatic profile with suggestions of violets and savory spice, while Petit Verdot contributes color, structure and aromatics of cedar and pencil shavings. Merlot adds silkiness to the palate, and Malbec completes with juicy red fruit.

**About the Region:** Wines from Paso Robles wines are typified by rich, ripe reds based on warm-climate varieties such as Zinfandel, Cabernet Sauvignon, Merlot and the Rhone Valley trio Grenache, Syrah and Mourvedre. The majority are made from these warm-climate varieties but Pinot Noir and Chardonnay are also found, mostly in the very coolest vineyards of the region. 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.

**Tasting Notes:** This lovely wine opens on the nose of plum, boysenberry, leather, cocoa powder, and toasted oak. The mouthfeel is dense and layered, displaying flavors of black cherry, cassis, blueberry, and pomegranate with trailing notes of cola, caramel, and earthen soil. Long, plush tannins bring firmness and staying power to a flawlessly integrated finish

**Food Pairing:** Rule #- Pour wines you like with food you like. It does no good to order a dish you have only moderate interest in, and pair it with a wine you do not like, simply because someone said it was a perfect wine and food match. That is all!!!!

