

ADELAIDA DISTRICT

ADELAIDA

MOURVÈDRE SIGNATURE

ANNA'S ESTATE VINEYARD

2020

AROMA	Blueberry, Violet blossom, Caccitorino salami, Cinnamon
FLAVOR	Fresh Stsuma plum, Black Cherry, Dried fig, Mocha
FOOD PAIRINGS	Fontina and mixed mushroom (cremini, portobello, Shiitake) crostini Smoked coffee and red wine spritzed beef chuck roast served with artichokes and balsamic aioli
VINEYARD DETAILS	Anna's Vineyard 1400 - 1695 feet Calcareous Limestone Soil

Adelaida has organically-farmed vineyards in the coastal influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these sites lie within the Adelaida District, a sub-appellation in the northwest corner of the wine region. With elevations ranging from 1400 - 2050 feet, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

Adelaida Vineyards received about 12.5 inches of rain in the 2019-2020 winter, accounting for only half of the historical average. This limited rainfall, combined with notably higher-than-average heat and significant fires in Northern California, led to an arduous year of grape production. On a positive note, we attribute our above-average yields on our transition to organic practices in the vineyards, even with the challenges of 2020.

Aromatically, this vintage plays more to the headily perfumed qualities of Mourvedre, such as violets, cinnamon, and roses. An varietal with a mouth-coating richness speaks of exotic spices and perfectly ripe dark fruits such as boysenberry and plum. Additionally, underlying wild characteristics of gamey, cured meats are present but will not overwhelm the palate. This wine is rich and decadent while delivering bold flavors to tantalize the senses. Drink now or hold until 2029.



VARIETAL	Mourvèdre 100%	COOPERAGE	Aged for 18 months in neutral French oak Barriques
ALCOHOL	14.8%	RELEASE	Spring 2023
CASES	296	RETAIL	\$65.00