

AROMA

wild raspberries, black currants, dark chocolate, resinous underbrush

FLAVOR

red berry fruits with a sense of “nervosity”, dried sage, anise flavored dark chocolate

FOOD PAIRINGS

porterhouse steak, Chinese baby back ribs w/ hoisin sauce & honey, portabella buffalo burgers

Adelaida’s seven distinct family owned vineyards lie in the craggy hillside terrain of Westside Paso Robles, 14 miles from the Pacific Coast. Ranging from 1400 - 2000 feet in elevation these low yielding vines are challenged by chalky limestone soils, afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

In this current release, Adelaida takes its cue from old time zinfandel growers, who inter-planted and mixed black grape varietals with zinfandel to add complexity and strength. The petite sirah was chosen for its contribution of color, flavor and suave tannins.

Known as heritage clones, the vine material is based on cuttings from two local “very old vine” vineyards, 110 and 90 years respectively. Michael’s Vineyard is head trained, dry farmed, with low yields and sustainable farming protocols. A classic warm summer let to a mid September harvest. Avoiding raisined clusters, the destemmed grapes were fermented using indigeounous yeast with manual daily punch downs and matured in new and neutral oak barrels for 1 ½ years. The wine has a vivid juicy fruitiness, a sense of inner energy, bright and attractively spicy. Drink now through 2016.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyards: Michael’s & Anna’s Estate Vineyards

Elevation: 1580-1935 feet

COOPERAGE & DATA

Barrel aged 18 months; 100% French oak; 48% new

Harvest dates: Zinfandel 9/13/12-9/19/12, Petite Sirah 9/10/12

Alcohol: 15.7%

VINTAGE DETAILS

Varietals: Zinfandel 94%, Petite Sirah 6%

Cases: 754

Release date: August 1, 2014

CA suggested retail: \$25

92 points. *Wine & Spirits Magazine* – February 2015

