

AROMA

grilled pineapple, orange blossom, baked apple, ripe peach, candle wax

FLAVOR

honeyed grapefruit, apricot marmalade, mango, papaya

FOOD PAIRINGS

chicken in spicy coconut sauce, prosciutto wrapped melon, salmon burgers with dill-cucumber sauce

Adelaida's distinct family owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 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 marine air and a diurnal temperature swing of 40-50 degrees.

Representing Adelaida's expression of southern France's Rhône valley, our coastal influenced warm climate offers many similarities to the native Mediterranean origins of these grape varieties. More tolerant of heat, while benefiting from the significant temperature swings, these white grapes are able to show a luscious succulence balanced by natural fruit acidity. The indigenous calcareous soils challenge the vines, reducing vigor and crop yields and extracting a subtle minerality.

The wine shows a beeswax textural richness with a viscous, mouth coating quality from its predominant roussanne/viognier components. Tropical fruit and a sense of expansive ripeness pervade. Best for current enjoyment, enjoy through 2017.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Anna's Vineyard

Elevation: 1595-1935 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA:

Barrel aged 10 months sur lie; 37% new French oak

Harvest dates: 8/20/13 through 9/7/13

Alcohol: 14.8%

VINTAGE DETAILS:

Varieties: 42% Roussanne, 42% Viognier, 16% Grenache Blanc

Cases: 721

Release date: May 2015

CA suggested retail: \$35

