

**AROMA**

Strawberry/black cherry compote, mulling spices, sweet pipe tobacco

**FLAVOR**

Strawberry/black cherry concentrate, orange zest, English-breakfast tea

**FOOD PAIRINGS**

Roasted pork tenderloin with Italian herb/peppercorn/garlic rub, chicken tikka masala, miso glazed grilled eggplant stacks with tomato and feta

---

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 cool marine air, and a diurnal temperature swing of 40-50 degrees.

Grenache Noir, the red version of Grenache originated in northern Spain and migrated throughout the world, with particular prominence in the southern Rhone. Known in Spain as Garnacha, in Sardinia as Cannonau, it produces a range of wine styles from fragrant Rose in Provence to deep, full flavored examples in Australia and Spain's Priorat. It is a thin skinned, prolific producer and its quality is highly dependent on controlling/reducing its vigor and tendency toward voluminous clusters and high yields. In Paso Robles it is the "G" in our GSM blends.

The warm and consistent vintage of 2013 played into the comfort zone of this drought tolerant variety. By mid September just-picked fruit was hand sorted, de-stemmed, allowed a brief cold soak, followed by yeast inoculation and fermentation with twice daily pump overs/punch downs. Racked to previously used puncheon sized barrels it shows the vitality and freshness that characterizes the Adelaida style. The wine captures the eye with its jeweled translucent ruby color leading to flavor notes of spiced strawberries and sweet tobacco.

---

Drink now through 2020

CA suggested retail: \$36

