ADELAIDA DISTRICT

ADELAIDA

ZINFANDEL

ADELAIDA ESTATE VINEYARDS

2021

AROMA Black currant, Wild rosemary, Cedar wood

FLAVOR Boysenberry, Baking spices, Mixed berry tart

FOOD Penne arrabiata with smoked sausage;

PAIRINGS Diwali tandoori eggplant

VINEYARD Michael's Estate Vineyard | Elevation 1600-1700 feet

DETAILS Calcareous Limestone soil over Clay

Adelaida organically farms 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.

The winter months between 2020-2021 were cool and dry, with just 7.25 of rainfall and an average temperature of 51 degrees Fahrenheit. These conditions spurred an early bud break, followed by a moderate spring and warm summer with no heat waves. These conditions allowed harvest to proceed at a mostly predictable pace; the sugars evolved slowly due to limited heat spikes, and the acids remained high across all varietals. Night harvested to preserve fruit integrity and freshness, the incoming clusters were sorted, de-stemmed, and optically sorted to remove any flawed grapes. Traditional foot treading prepared the grapes for fermentation in concrete vats using Adelaida's indigenous yeast culture.

The Zinfandel from 2021 has quickly become our winemaker's favorite. The wine effortlessly expresses restraint, harmony, and food friendliness by showing off aromas of dusty lavender and violets, accompanied by flavors of ripe raspberries, boysenberry, and cranberry. A juicy, fresh, and energized palate feel keeps the wine refreshing and light on its feet. We attribute these qualities to the limestone-based soils found in a few parts of the world. Such soils keep this full-bodied wine lively, vibrant, and racy, creating the elusive balance so often missing given the full-tilt nature of this varietal.



VARIETAL	Zinfandel 77%, Petite Sirah 23%	COOPERAGE	Aged 15 months in neutral French oak
ALCOHOL	15.1%	RELEASE	March 2023
CASES	124	RETAIL	\$35