

# 2019 SPRING CUSTOM WINE CLUB NEWSLETTER



Happy spring! In the vineyard, the 2019 growing season has been off to a great start and the Adelaida Estate is filled with a sea of mustard yellow. This season has brought us around 30 inches of rain thus far and the 2019 vintage will benefit greatly. Along with cooler daytime highs this, beautiful weather has kept the vines dormant and ready to burst with the first sign of warmer weather. Even with all this wet weather, we remain focused on water conservation as we strategically plan for spring tillage. Overall, we are thrilled for the coming harvest.

In this newsletter, we have a few exciting things to share including tasting notes on your recent shipment, a Q&A with the winemakers, a letter from the owners, and upcoming spring events.

## FEATURED EVENT



### *Spring Winemaker Dinner*

May 11th | 6:00pm - 9:00pm

Join us for an intimate reception and three course dinner paired with delightful Adelaida wines. Each wine poured is paired with a custom menu created by Chef Alex Martin of Crush Catering.

\$145 per member with code 2320

## FEATURED TASTING



### *Library Tasting*

Available Friday-Sunday at 11:00am

Relax in our brand new Library wine cellar filled with wines dating back to our first vintage in 1981 while tasting through a flight of limited-production Signature wines and library releases.

\$75 per person | \$50 per member



## CUSTOM WINE CLUB | WINEMAKER'S SELECTION

### **2017 Chardonnay, HMR Estate Vineyard - \$32/club - 92 points - Vinous, Antonio Galloni**

This complex wine is a unique expression of the vintage, full of sea-spray, ocean salinity, yet expansive in its texture with a surprising beeswax viscosity, delicate white peach fruitiness and finishing hints of almond paste. This year's effort has the personality of Grand Cru Chablis without the French accent, tangy acidity, liquid stone, citrus blossom extract and an unctuous mineralized finish. Drink now through 2025.

### **2017 Pinot Noir, HMR Estate Vineyard - \$48/club**

The wine has a "just picked" vibrancy with a towel snap of fresh natural fruit acidity and a restrained coil of inner energy, ultimately unwinding to reveal a fruit precision of black cherries, Earl Grey tea, Asian spices and sandalwood leading to a long, lush, voluminous finish of lifted dark fruit. Its current youthful ardor is embellished by aeration, drink now through 2025.

### **2016 Viking Blend, Viking Estate Vineyard - \$40/club**

Cabernet Sauvignon 58%, Malbec 18%, Petit Verdot 13%, Cabernet Franc 11%

A textbook expression of mountain grown grapes the wine is a laser beam of crisp edged fruit purity, violet aromatics and salivating flavors of just-picked black cherries and blueberries with crystalline minerality and finishing notes of extra dark chocolate and vanilla bean spices. Recommend decanting for current drinking, will move into a willowy congeniality in due time, developing silky textures and further integration of fruit and oak. Drink through 2030.

### **2017 Zinfandel, Heaton's Vineyard - \$32/club**

A scent expert known as "La Nez" (the nose) would be in berry heaven with this wine. Hearty dark fruit aromas are confirmed in the waves of luscious flavors (think of extra ripe blackberries, boysenberries and olallieberries) that saturate your palate with a super-rich quality, approaching fruit preserves improved with sweet baking spices. The wine captures remembrances of grandmother's berry cobbler cooling in the window sill, finishing with a brooding soft succulence accented by shavings of milk chocolate and cedar wood. Drink now through 2024.

### **2016 Syrah, Anna's Estate Vineyard - \$36/club**

Deep and brooding, the finished wine is jet black, an opaqueness hinting at its dense core of black fruits, crushed black berries and plum sauce dusted with cracked pepper, chocolate shavings and developing hints of meat glaze. Great aging potential here, drinkable now for its pure primary fruit flavors, yet will reward patience, enjoy through 2026.

### **2015 Anna's Red, Anna's Estate Vineyard - \$36/club**

Mourvèdre 26%, Cinsaut 22%, Counoise 18%, Grenache 17%, Petite Sirah 17%

Expressive aromas of blackberries and a subtle roasted meat, herbs-de-Provence quality are restated in the supple textured, well integrated flavors of dark berries, bouillon and smoked herb-olive paste. Drink now through 2020.



## CUSTOM WINE CLUB | CUSTOM SELECTION

### **2017 Picpoul Blanc, Anna's Estate Vineyard - \$28/club**

The nose is golden current, dried lemon with a subtle note of baked stone fruit tart with butter crumb crust. The palate is a crisp lemon and nectarine with a dewy melon on the finish along with bright, integrated acidity. Drink now - 2021.

### **2016 Counoise, Anna's Estate Vineyard - \$32/club | 92 points - Doug Wilder's Purely Domestic Wine Report**

A drink-now, lightly colored wine, it combines the aromatics of rose blossoms, anise and just picked wild strawberries. Throughout, it maintains succulent and delicious flavors of tart red plums, pomegranates and cranberries dusted with white pepper. Serve on the cool side (60 degrees), best appreciated in the near term for its appealing primary fruitiness, it is the wine to take on a first date, enjoy through 2021.

### **2016 Cabernet Sauvignon Signature, Viking Estate Vineyard - \$80/club | 94 points - Jeb Dunnuck**

The epitome of mountain grown fruit, this year's Signature Cabernet Sauvignon displays a whiplash of vibrant red and blue berries (a woven garment of huckleberries and blueberries) in a 'Pandora's Box' of Christmas spices and fresh cedar -- bound in an "iron fist in a velvet glove" tension with crisp-edged fruit and diamond-like tensile strength in a magnetic embrace. Drink now through 2030.

### **2011 Pinot Noir, Willamette Valley - \$40/club**

Aromas of potpourri, rose petals, campfire smoke, roasted tomatoes fill the nose of this Willamette Valley Pinot Noir. There is a sturdiness in the substantial mouth feel which grows with aeration and builds to a dense tightly knit finish of integrated fruit, tannin and soil influence. Drink now through 2021.

### **2010 Syrah Block 5 Reserve, Anna's Estate Vineyard - \$40/club | 93 points - Wine Advocate, Robert Parker Jr**

A beautiful Syrah, the 2010 Syrah Reserve Block 6 Anna's Estate Vineyard delivers a savory, layered profile with smoky black currants, raspberry, lead pencil, spice box and plenty of dried herbs to go with a medium to full-bodied, beautifully balanced palate. Rich, textured and structured, it should evolve gracefully for 10-12 years. Drink now-2022

### **2015 Muscat Blanc, Bobcat Estate Vineyard - \$28/club**

Always the last pick of the year, Adelaida's dessert wine is based on a small block of aromatic Muscat au petite grains or Muscat Blanc. The frozen grapes are pressed off, producing only a few drops of sweet nectar-like juice per grape, minus the still frozen water fraction. Sweet wines ferment slowly (over several months) and require a specialized yeast strain that can metabolize the elevated sugars. Small crops from this acre site necessitated a blend of two vintages. Serve well chilled in a normal wine glass to show the full aromatic intensity.



## Q&A WITH THE WINEMAKERS

As we near the next round of bottling, the lab is filled with sample bottles, calculators, and our winemakers tasting and re-tasting the up and coming vintage. I sat down with the winemakers to discuss how they create the wines and final blends. Find out more.

**Winemakers: Winemaker Jeremy Weintraub (JW) and Assistant Winemaker Ryan Bosc (RB).**

**Q. How do you prepare for the bottling process?**

**RB & JW.** At Adelaida, we bottle three times a year and we start “creating” the wines about 2-3 months before that. For our next bottling in April, we started pulling samples from each varietal batch in mid-February. One varietal will have many batches; examples include different vineyard blocks, different harvest (picking) dates, and different fermenters of the same varietal (one batch will include several barrels). We taste through each group and rate them based on balance, flavor, aroma and quality. About two weeks later, we take more samples and start combining the batches of the same ranking to create a base wine. From there, we will add more or less of certain batches to create

balance, bring out aromatics, or soften tannins. This is where we create a “rough draft” of the final wines.

A few weeks later we bring every barrel up to the cellar to taste them individually before putting them in the tank. Since we have only tasted the wine in batches, this is the first time we taste every single barrel (which can be up to 150 different barrels). By doing this, we are ensuring that each barrel is going to its appropriate blend.

**Q. How is the process different when you are making a single varietal like Syrah vs. a blend like Anna’s Red?**

**JW.** All Adelaida’s wines are “blends.” Even if we are making a 100% Syrah, the bottled wine is a blend of different barrels, different blocks from the vineyard, and so on. The process is very similar but sometimes we are blending batches of the same varietal and other times batches of different varietals together.

**RB.** And sometimes the single varietal takes more time and more blending trials because we can’t just throw in another varietal to add more balance or color or whatever we feel would enhance the wine. It must come from within batches of that varietal.

**Q. What is your inspiration when it comes to a blend specific wine? Do you try and use the same varietal mix year after year?**

**RB.** We take inspiration from the previous years’ blend but in no way try to recreate it. Each vintage is different and therefore no wine or blend can be recreated the following year. That is what I love so much about wine and winemaking. I am inspired by the freedom to make a different and hopefully even better wine the next year.

**JW.** Rather than blend to a known percentage, we look for combinations that speak to the vintage, and so one year Mourvèdre may be the dominant grape and the next year it might be Syrah. Each batch has its own personality and our goal is trying to find the personalities that work best together.

**Q. Since you are currently blending the Rhône’s varietals how do you go about holding back certain wines or barrels for future wine? Example: Syrah for the Cabernet Sauvignon/Syrah.**

**JW.** We hold back barrels for one reason or another that have potential for a future blend. It’s hard to pinpoint exactly why we hold back certain barrels and not others. It’s a feeling rather than a method.

**RB.** When we taste through each barrel, there are a few that really stand out. They are exceptional because they are the truest representation of the vintage and of that particular varietal. These are the barrels that we hold aside for 2320 and Cab/Syrah. Like Jeremy said, it’s not a math equation it’s more a feeling you get when tasting these barrels.

**Q. What is your favorite part of the process?**

**RB.** When Jeremy and I have been blending for a few hours, we don’t even have to say anything to each other we just nod and understand that “this is it”. A complete, balanced, and elegant taste; well... the wine we have been searching for!

**JW.** Like I said about personalities earlier, all of the different batches have to work together in the end. The best part is when we arrive at a wine that is greater than the sum of its components.

**Q. What is your least favorite part?**

**JW.** Not pulling enough of a sample and having to go back into the cold cellar!

**RB.** When my friends and family think I just drink wine all day. I mean, I do but there is a lot involved.

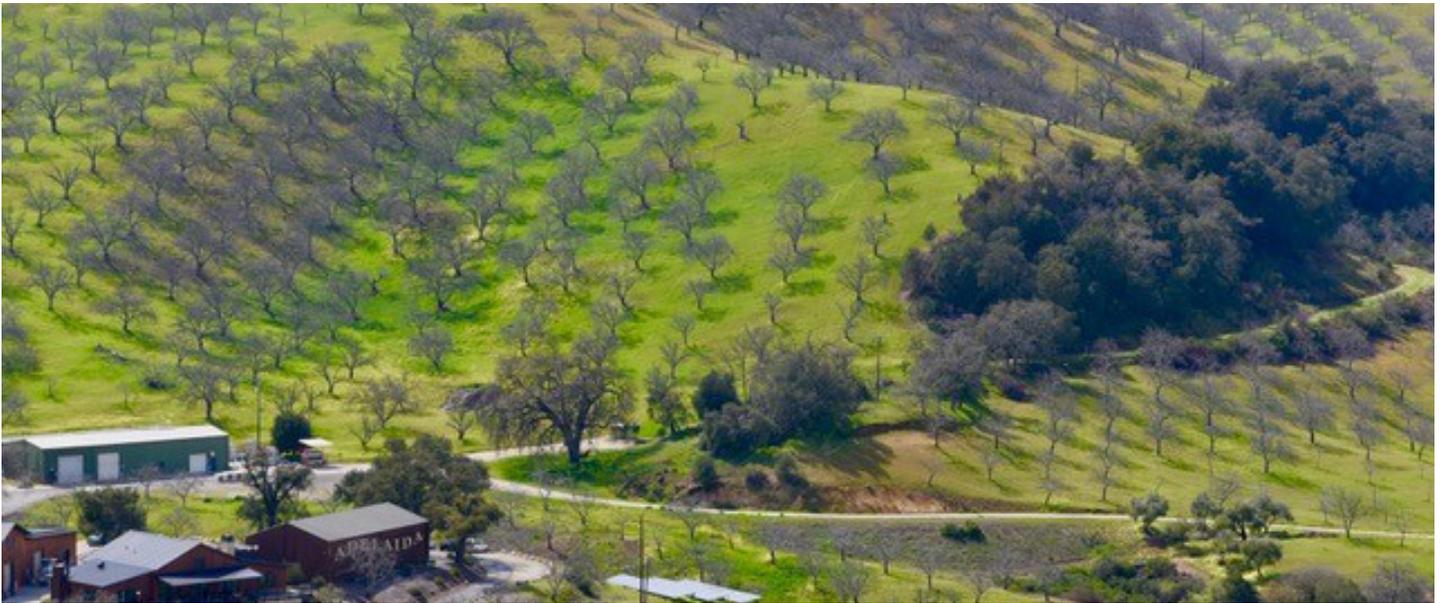
**Q. Is there a particular blend or wine that you look forward to every year?**

**JW.** I don’t have one in particular. I just love that through the process you get a really good idea of what a particular

vintage is like and you learn a little more about how different barrels and fermenters affect different varietals or specific blocks in the vineyard.

**RB.** I have two. The first is our Viking Syrah – I love this wine because the vineyard and the site speak for itself. It is a wine that has a true sense of place. The blend is made pretty much as the grapes are delivered from picking early in the morning. The vineyard team makes our job easy.

I also love making the 2320. Each blending/bottling session we taste through every barrel and choose those barrels that speak to us of the vintage and of the true varietal. These barrels are held aside for the 2320. Our hope is that the selected barrels come together in the final blend. It is magical when the individual barrels sing together to create an incredible wine!



### **BLOG: A LETTER FROM OUR OWNERS**

Dear Valued Adelaida Vineyards Wine Club Member:

Happy spring! Hello, my name is Kedrin; I am the daughter of Adelaida Vineyards’ founders. My husband Liam and I assumed management of the winery about three years ago when my then nearly 90-year old mother, Elizabeth, decided that perhaps it was time for her to retire! She still comes to winery events and loves a sip of our Picpoul Blanc in the evening. It is her elegant signature that you see on the premium selection wines from Adelaida: her guarantee of excellence in every bottle.

As I pen this letter to you, the soft blue skies and Irish-green carpeted fields outside my Paso Robles window become even more brilliant as the sun rises; Paso is as gorgeous as I’ve ever seen it. The bright yellow mustard flowers are in early bloom, and the hills are dotted with orange swatches of the California poppy. The 2019 growing season at Adelaida Vineyards is off to a wonderful start, stimulated by over 30 inches of rain in our area so far. Our vineyards are full of nature’s cover crops of grasses and a sea of yellow mustard. Adelaida’s winter weather kept the vines dormant longer. While bud break the past few years was in mid to late February, this year our vines have just “woken up” in the vineyard. Even with all the lovely rain, we continue practicing water conservation with collection of our extra water in our ranch ponds and storing overflow in tanks. With spring pruning nearly complete, we await the beginning of our next growing season with great excitement!

Liam and I have taken Adelaida through a makeover, both in the vineyards, the tasting room, and in and on the bottle. You have probably noticed our new labels, the Signature Label, and our Illustration Series/Vineyard Designate label

(the one with the sketch of our vineyards and hills). We love showing off the land from which our amazing fruit is grown!

With the guidance of our winemaker, Jeremy Weintraub, and our Ranch Managers, Mike Whitener and Chad Taber, we have improved farming techniques and are moving to a 100% organic process, for which we are nearing certification. We continue to promote the beauty and health of our land and its flora and fauna by leaving much of our acreage in its natural state and using dry-farming techniques to conserve water. Our ponds and unique recycling and storage of our pond water helps with the occasional need for irrigation and fire protection.

Adelaida Vineyards' production area is sporting several new concrete tanks and wood fermenters as we improve the ability to 'season' our wines. We now have a wonderful optical sorter that, if you are around during harvest, is an amazing sight to watch; the machine can spit out 99.5% of bad grapes at a rate of four tons per hour. Having such selected fruit to use continues to improve the quality of our already excellent wines!

I know you will see the results of our team's efforts in the wines you receive in this shipment.

Warm Regards,

*Kedrin Van Steenmyk and Liam Duggan*



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