

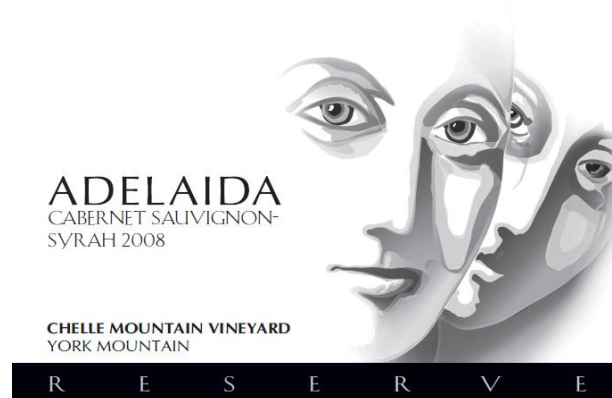
CABERNET SAUVIGNON/SYRAH CHELLE MOUNTAIN RESERVE 2008

Cabernet Sauvignon 68%, Syrah 32%

One of the few outsourced vineyards used by Adelaida, Chelle Mountain lies in the marine influenced York Mountain appellation, only seven miles from the Pacific Ocean. A favorite of winemaker Terry Culton, for its cool climate character, this small property, owned by the Gibbs family, shows a decidedly different dynamic than our slightly more inland estates. The site is on a sloping ridge line, facing west, bathed by morning fogs and chilly afternoon breezes, causing the harvest to fall a full month later than the typical Westside Paso Robles vineyards. The blend offers a fusion of flavors, as the full bodied, densely flavored Shiraz (we say Syrah) rounds out the tannic muscularity of the Cabernet Sauvignon, resulting in a wine of softer texture and plump red berry personality.

A celebrated, ideal vintage with virtually no heat spikes and even ripening, albeit very low rainfall, the harvest dragged into late October, promoting substantial phenolic extraction from the small ripe berries. Kept separate, the varieties were destemmed, allowed a 2-3 day ambient soak and fermented with indigenous yeast in small five ton stainless steel vats, with twice a day manual punch downs, maintaining maximum contact of skins, pulp and juice. Following nearly two years in French oak, only a selection of "best barrels" made the final cut.

Deeply colored with an opaque crimson center, the wine exhibits cool climate juicy acidity and a cornucopia of red berries in the opulent bouquet. Bright and racy with black pepper and jalapeno aromatics followed by black berry fruits with a touch of wildness from the Syrah. A full bodied wine that is unfinned and unfiltered. Drink now through 2018.



VINEYARD DETAILS:

AVA: York Mountain
 Vineyard: Chelle Mountain
 Elevation: 1,500 feet
 Grade: 30%
 Soils: Clay Loam & Calcareous Limestone
 Clones: 7, 8, and Shiraz 1
 Rootstocks: 3309 and 5C
 Planted Acres: Cabernet Sauvignon 10, Syrah 3
 Yield: 2 tons/acre

VINTAGE DETAILS:

Varieties: Cabernet Sauvignon 68%, Syrah 32%
 Cases: 350 cases produced
 Release Date: Winter 2011
 CA Suggested Retail: \$50

HARVEST DATES:

October 10th & 29th 2008

TECHNICAL DATA:

Alcohol: 15.3%
 pH: 3.64
 TA: 6.37 g/L
 Brix: 25.0
 Fermentation: five ton open top tanks, native yeast

COOPERAGE:

Barrel aged 21 months in 100% French oak
 Bottled: February 28th, 2009.
 Unfinned, Unfiltered.