

VERSION 2008

Roussanne 58%, Grenache Blanc 42%
Rhone Style White Wine - Paso Robles

Adelaida's signature white Rhone blend achieves synergy by combining varieties of contrasting character. Roussanne, a redish-gold colored grape native to both the Southern and Northern Rhone valley in France contributes a rich and unctuous mouth feel with penetrating scents of wild flower honey and Asian pear. On the other hand, Grenache Blanc, a cousin of Grenache Noir, delivers vibrant crisp acidity, a crisp apple and mineral tinged flavor profile, the perfect counterpoint to add a bright and salivating element to enhance this unique marriage.

Another drought year, our second in a row, gave us small compact berry clusters. The varieties were handled separately, barrel fermented in neutral French oak continuing only partially through secondary malolactic conversion in the same barrels. Matured for a just under a year with occasional lees stirring, the wines were combined in tank and bottled.

Version white delights the senses with honeysuckle, cumquat, and springtime flowers. The mid-pallet is lush with crushed rock minerality followed with a lively finish of crisp apple. It's best enjoyed today with Thai inspired dishes or lobster ravioli in white sauce. Version can be cellared up to three years.

Version 2008
ADELAIDA

PASO ROBLES



VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Glenrose Vineyard
Elevation: 1,200 feet – 1,600 feet
Grade: 30%
Soil: Calcareous Limestone
Clones: Roussanne: Tablas Clone A
Grenache Blanc: Tablas Clone A
Rootstock: 1103P
Planted Acres: Grenache Blanc 2 &
Roussanne 6

VINTAGE DETAILS:

Varietals: Roussanne 58%
Grenache Blanc 42%,
Cases: 645 cases produced
Release Date: March 1, 2010
CA Suggested Retail: \$30

HARVEST DATES:

August 28th-September 3rd, 2008

TECHNICAL DATA:

Alcohol: 14.8%
pH: 3.42
TA: 6.60 g/L
Malic: 0.87 g/L
Brix: 26°
Yield: 2 tons/acre
Fermentation: 100% barrel fermentation

COOPERAGE:

Barrel aged 10 months in 100% neutral
French oak.
Bottled: July 10, 2009