

ZINFANDEL 2008  
Michael's Vineyard

Adelaida's only dry farmed vineyard, Michael's, planted in 2004, contains 18 acres of traditional head pruned, heritage Zinfandel clones sourced from the Paso Robles AVA. Covering a wave-like, undulating hilltop, the vineyard has varying elevations, from 1580 to 1735 feet. The site, selected for its base of top soil and minimal erosion, is more appropriate for deep rooted vines. The installation utilized bud wood sourced from 110 and 80 year old vines which were grafted onto lime tolerant rootstock. Vines are spaced 11 x 11 feet in a diamond configuration, 360 vines/acre. Low yields are the norm, around 1 ton/acre. In 2010 Adelaida achieved SIP Certification for our sustainable vineyard practices.

A challenging year, 2008 gave us all the insults that make farming a risky business. Bud break began in late March and continued through April, followed by early spring frosts. Our vineyards lie on steeply sloping terrain which tends to minimize damage to the tender emerging shoots due to the action of gravity pulling the natural air flow down the slope, in essence, friction preventing frost damage. In May, a heat wave caught the late ripening Cabernet during the critical flowering period, resulting in some shatter and uneven clusters. Unfriendly heat continued into June, but normal summer temperatures prevailed until late August when 100 degree temperatures returned, accelerating the ripening. The harvest began on August 25<sup>th</sup> with the initial picking of Pinot Noir, and continued until the first week of October. In general, wines achieved phenolic ripeness but the shortened growing season and continuing drought resulted in reduced yields.

Demonstrative from the start, this full tilt wine offers the celebratory fireworks of the variety. It is amplified in every way, from its expansive aromatics of red licorice and clove spice to its saturated, palate staining flavors of mulberry and cherry compote. A high octane expression of the grape, this wine delivers an explosion of sweet, lusciously ripe red and black fruits and Christmas spice cake in its succulent richness.

*Zinfandel* 2008  
ADELAIDA

MICHAEL'S VINEYARD  
PASO ROBLES



**VINEYARD DETAILS:**

AVA: Paso Robles  
Vineyard: Michael's Estate Vineyard  
Elevation: 1,580 feet – 1,735 feet  
Grade: 30%  
Soil: Calcareous Limestone  
Clone: Heritage  
Rootstock: 110R  
Planted Acres: 18

**VINTAGE DETAILS:**

Varietal: 100% Zinfandel  
Cases: 319 cases produced  
Release Date: March 21<sup>st</sup> 2011  
CA Suggested Retail: \$32

**HARVEST DATE:**

September 5<sup>th</sup>, 2008

**TECHNICAL DATA:**

Alcohol: 15.2%  
pH: 3.41  
TA: 7.73 g/L  
Brix: 27.5°  
Yield: 1 ton/acre  
Fermentation: 18-20 days in five ton open top fermenters

**COOPERAGE:**

Barrel aged 22 months in 92% French oak (25% new); 4% new American Oak; 4% new Hungarian Oak.  
Bottled: September 1<sup>st</sup>, 2010