

ZINFANDEL 2008 Estate

Adelaida's family owned vineyards include five distinct properties totaling 145 acres in the craggy hillside terrain of Paso Robles' west side. Only 14 miles from the Pacific Ocean these are steep and elevated sites (1500 – 1900 feet), characterized by chalk rock limestone soils. Afternoon blasts of coastal air create a daily microclimate that swings 40-50 degrees. Our diverse planting of 23 varieties emphasized Rhône grapes, old vine Pinot Noir, dry farmed Zinfandel and mountain style Cabernet Sauvignon. Stressed vines produce low yields of precise flavors.

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. This is due to the action of gravity pulling the natural airflow 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 25th 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.

This perky, multidimensional wine appeals to the right brain of its free spirited followers. Its jeweled ruby glow stimulates the eye and its zesty purity of wild raspberries and brambly fruit are the top notes of bouquet asking for confirmation. Vibrant and almost electric in its knife edge ripeness, it offers penetrating reminders of fresh cranberries infused with sagebrush and grindings of white pepper.

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ADELAIDA

ESTATE · 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: 498 cases produced
Release Date: March 17th
CA Suggested Retail: \$25

HARVEST DATE:

September 5th, 2008

TECHNICAL DATA:

Alcohol: 15.2%
pH: 3.45
TA: 7.21 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 100% French oak (20% new).
Bottled: September 1st, 2010