

VERSION RED 2009

RHÔNE STYLE BLEND

MOURVEDRE 44%, GRENACHE 23%, SYRAH 20%, CINSULT 13%,

For the first time Adelaida's Anna's Vineyard, planted in 2001, is the sole source of grapes for Version Red. Planted at 1900 feet of elevation on a Westside Paso Robles south facing ridge line, the vines are cropped to a low yield of two tons/acre resulting in smaller berry size and a higher ratio of skin to juice. A dedicated collection of Rhône grape varieties, Anna's mountainous 51 acres is divided between six red varieties (35.5 acres), and 4 lower elevation white varieties (15.4 acres). The red varieties benefit from ideal sun exposure and exhibit the nuanced flavors, influenced by the elevated mountain site. At 14 miles from the Pacific Ocean, the afternoon marine air flow accentuates a dramatic 40-50 degree diurnal temperature cool down. All vines, on drip, are planted on lime tolerant rootstock using a vertical shoot positioning training system. Vine spacing is four feet between vines and ten feet between rows with 1089 vines/acre. Yields are maintained at 2 tons/acre. In 2010 Adelaida achieved SIP Certification for our sustainable vineyard practices.

This third year of the continuing California drought stressed available water resources. Some frost occurred in early April but an ideal spring contributed to a good fruit set of tiny clusters. The uniform growing season slowly intensified color and ripeness, only to be interrupted by summer Central Coast offshore winds and heat, bringing many varieties to their maximum Brix levels. The vineyard crew harvested Pinot Noir and Anna's Syrah on Sept. 1st, Rhone whites and Grenache on Sept. 4th and 5th, followed by Cabernet and Zinfandel in the 3rd week of September. Mourvedre and Nebbiolo were harvested at month's end, just in time to miss the incoming storms. All in all, 2009 was an excellent vintage for our 23 varieties but in a flurry of organized chaos, the harvest was compressed into four short weeks.

Version Red, inspired by the blends of France's Chateaufeuf du Pape region shows the savory, cedar-cigar box flavors of the leading player, Mourvedre. With a bit of time in the glass, the wine begins revealing its full personality: a cross between blue and black berries, cracked pepper, sagebrush, fine Italian espresso beans and the indefinable minerality of its indigenous limestone soils. Drink now through 2017. Unfined, Unfiltered. 907 cases produced.



95 Points- LA International Wine Competition (Gold Medal)

VINEYARD DETAILS:

AVA: Paso Robles
 Vineyard: Anna's Estate 100%
 Elevation: 1,200 feet – 1,900 feet
 Yield: 2 tons/acre
 Soils: Calcareous Limestone

VINTAGE DETAILS:

Varieties: Mourvedre 44%, Syrah 20%,
 Grenache 23%, Cinsault 13%,
 Cases: 907 cases produced
 Release Date: April 2012
 CA Suggested Retail: \$36

HARVEST DATES:

September 4th- 18th, 2009

TECHNICAL DATA:

Alcohol: 14.9%
 pH: 3.38
 TA: 6.4 g/L
 Brix: 26.5°
 Fermentation: 5 ton open top fermenters;
 indigenous yeast.

COOPERAGE:

Barrel aged 21 months in 100% French oak
 (40% new).
 Bottled: September 22, 2011
 Unfined, Unfiltered.