

AROMA

bing cherries, grenadine, rose petals, allspice, milk chocolate

FLAVOR

dried cherries, fruitcake, pomegranate, sweet cedar

FOOD PAIRINGS

flourless chocolate cake, coconut flan, cranberry-maple pudding
cake with orange zest

Adelaida's 7 distinct family owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 14 miles from the Pacific coast. Ranging from 1400–2000 feet in elevation, these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

Planted at the entrance to the winery, on a west facing slope with sandy loam soils, Bobcat Crossing was established in 2001. Named after co-founder Don Van Steenwyk, this is Adelaida's interpretation of a Vintage Port.

Grapes were harvested at normal red wine Brix levels (not late harvest style) and co-fermented on native yeast. Towards the end of the primary fermentation, based on measurements of remaining residual sugar, a grape spirit is added to the must, raising the alcohol level to 20% and stopping the yeast activity. At this point the wine was moved to neutral oak barrels and rested for five full years in cask. In the port trade this would technically be called a Late Bottled Vintage Port, having spent at least four years in the barrel. Tasting of sweet red fruits and Christmas spices, it has a long penetrating finish. Drink now through 2024.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles
Vineyard: Bobcat Crossing Estate Vineyard
Elevation: 1900-2000 feet
Soil type: Sandy Loam

COOPERAGE & DATA

Barrel aged 60 months in 100% neutral French oak
Harvest dates: 9/30/09 and 10/1/09
Alcohol: 20%

VINTAGE DETAILS

Varieties: Touriga 65%, Tinto Cao 28%, Souzao 7%
Cases produced: 300
Release date: January 2015
CA suggested retail: \$35

