

NONCONFORMIST 2009

Syrah 30%, Cabernet Sauvignon 25%, Zinfandel 15%,
Pinot Noir 15%, Mourvedre 10%, Grenache 5%

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 emphasizes Rhône grapes, old vine Pinot Noir, dry farmed Zinfandel and mountain style Cabernet Sauvignon. Stressed vines produce low yields of precise flavors.

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.

This blend of six red varietals offers a wide band of aromas and flavors. In the nose the wine shows red and black fruits, chocolate, cured meat, toast and vanilla. In the mouth the wine is medium-bodied and juicy, with a moderate amount of grip and refreshing acidity.

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ADELAIDA

ESTATE • PASO ROBLES



VINEYARD DETAILS:

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

VINTAGE DETAILS:

Varieties:
Syrah 30%, Cabernet Sauvignon 25%,
Zinfandel 15%, Pinot Noir 15%,
Mourvedre 10%, Grenache 5%
Cases: 1850 cases produced
Release Date: April 2013
CA Suggested Retail: \$20

HARVEST DATES:

September 1 - October 12, 2009

TECHNICAL DATA:

Alcohol: 14.9%
pH: 3.58
TA: 6.8 g/L
Brix: 25-27°
Fermentation: 5 ton open top fermenters;
indigenous yeast.

COOPERAGE:

Barrel aged 28 months in 100% French oak
(30% new).
Bottled: July 11, 2012
Unfined.