

## SYRAH 2009 ANNA'S VINEYARD

Planted in 2007 and perched on an elevated 1900 ft. south facing ridge top, Anna's Vineyard challenges the vines with its 30 degree slope and lean white chalky soils. The ten year old Syrah vines, accounting for 15 of the 51 acre vineyard, is further divided into 5 separate blocks of Syrah clones and rootstocks. Anna's Vineyard in total is dedicated to Rhône varieties and is divided between six red varieties (35.5 acres) and 4 white varieties (15.4 acres). Red varieties include Syrah, Mourvedre, Grenach, Cinsault, Petite Syrah and Counoise. At 14 miles from the Pacific Ocean, the afternoon marine air flow accentuates a dramatic 40-50 degree diurnal temperature cool down. All vines are on drip irrigation, planted on lime tolerant rootstock and use a vertical shoot positioning system. Vine spacing is 4 feet between vines and 10 feet between rows totaling 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.

The 2009 Syrah blend emphasized blocks 1 and 6 based on a rare combination of southern and northern Rhône sourced vines. The resulting wine is inky and opaque with a broad fleshiness of blackberry preserves, plum and roasted meat aromatics. The flavors lead to a saturated mouth staining finish of chocolate dipped red fruits tinged with Indian curry spices. Enjoy immediately or through 2016.



### VINEYARD DETAILS:

AVA: Paso Robles  
Vineyard: Anna's Estate Vineyard  
Elevation: 1,800-1,900 feet  
Soil: Calcareous Limestone  
Clones: 470,383, 877, 174, & Tablas Clone A  
Rootstocks: 420A, Fercal D03, 140 RU, 1103P, 1040R  
Planted Acres: 18

### VINTAGE DETAILS:

Varietal: 100% Syrah  
Cases: 770 cases produced  
Release Date: February 1, 2012  
CA Suggested Retail: \$32

### HARVEST DATES:

September 1 -3, 2009

### TECHNICAL DATA:

Alcohol: 14.5%  
pH: 3.75  
TA: 6.40 g/L  
Brix: 26.5  
Yield: 2 tons/acre  
Fermentation: five ton open top fermentor tanks, native yeast

### COOPERAGE:

Barrel aged 22 months in mostly French oak (30% new), some Hungarian and American oak  
Bottled: September 16, 2011  
Unfined, unfiltered.