

ZINFANDEL 2009 Michael's Vineyard

Adelaida's only dry farmed vineyard, Michael's, planted in 2004, contains 18 acres of traditional head-pruned, heritage Zinfandel clones sourced from the Paso Robles AVA. Covering a wave-like, undulating hilltop, the vineyard has varying elevations, from 1580 to 1735 feet. The site, selected for its base of top soil and minimal erosion, is more appropriate for deep rooted vines. The installation utilized bud wood sourced from 110 and 80 year old vines which were grafted onto lime tolerant rootstock. Vines are spaced 11 x 11 feet in a diamond configuration, 360 vines/acre. Low yields are the norm, around 1 ton/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 mostly tiny clusters. A uniform growing season slowly intensified color and ripeness, only to be interrupted by summer Central Coast offshore winds and heat which brought many varieties quickly to maximum Brix levels. Skipping Labor Day, 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. Portuguese varietal, Nebbiolo was harvested at months end, just in time to miss the incoming storms. All in all 2009 was an excellent vintage for all of our 23 varieties, but compressed within 4 short weeks, a flurry of organized chaos.

These precocious young vines don't act their age due to their heritage clone cutting origins. The wine is plump and full-throated, a deep ruby color leading to a beguiling nose of ripe blueberries enlivened with cracked pepper and clove-like spiciness. Continued research brings to mind wild briary fruit, think raspberries dusted with paprika. Bright and hedonistic through 2018.

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ADELAIDA

MICHAEL'S VINEYARD
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: 550 cases produced
Release Date: February 2012
CA Suggested Retail: \$36

HARVEST DATE:

September 10, 2009 – September 19, 2009

TECHNICAL DATA:

Alcohol: 14.5
pH: 3.49
TA: 6.70 g/L
Brix: 26.5
Yield: Less than 2 tons / acre
Fermentation: 17- 20 days in five ton open top fermenters on skins

COOPERAGE:

Barrel aged 22 months in majority French oak, but we also use a few Hungarian, American, and Russian for "spice" 30% new Bottled: September 13, 2011