

**PAVANNE 2009**  
**ROUSSANNE 50%, GRENACHE BLANC 41%, VIOGNIER 9%**  
**RHÔNE-STYLE WHITE WINE – Paso Robles**

Sourced exclusively from our neighboring Glenrose Vineyard, where Rhône varieties are the specialty. The vines are planted on steep, devigorating chalky soils in the marine influenced hills of west Paso Robles. Harvest depends on a narrow window, when the grapes' natural acidity properly balances the unctuous ripeness.

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. The vineyard crew harvested Pinot Noir and Anna's Syrah on Sept. 1<sup>st</sup>, Rhône whites and Grenache on Sept. 4<sup>th</sup> and 5<sup>th</sup>, followed by Cabernet and Zinfandel in the 3<sup>rd</sup> week of Sept. Mourvedre and Nebbiolo were harvested at month's end, just in time to miss 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.

Pavanne is Adelaida's proprietary Rhône white blend. Combining three aromatic grape varieties, emphasizing the creamy richness of Roussanne balanced by the flinty, crisp minerality of Grenache Blanc and the ephemeral floral accents of Viognier. First impressions of almond paste and a fleshy stone fruit mélange, lead into reflections of an indefinable stony quality, hinting of water that has percolated down through layers of mineral rock.

*Pavanne* 2009  
**ADELAIDA**

PASO ROBLES



**VINEYARD DETAILS:**

AVA: Paso Robles  
 Vineyard: Glenrose Vineyard  
 Elevation: 1,200 feet – 1,700 feet

**HARVEST DATES:**

August 28<sup>th</sup>- September 9<sup>th</sup>, 2009

**VINTAGE DETAILS:**

Varietals: Roussanne 50%, Grenache Blanc 41%, and Viognier 9%.  
 Cases: 552 cases produced  
 Release Date: April 1, 2011  
 CA Suggested Retail: \$25

**TECHNICAL DATA:**

Alcohol: 14.5%  
 pH: 3.75  
 TA: 6.0 g/L  
 Brix: 26  
 Yield: 2 tons/acre  
 Fermentation: 100% barrel fermentation, 70% malolactic fermentation

**COOPERAGE:**

Barrel aged 14 months in 100% neutral French oak.  
 Bottled: December 22, 2010