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NEBBIOLO 2009

Glenrose Vineyard Paso Robles

AROMA

dark fruit, plum liqueur, leather, violets, cinnamon stick

FLAVOR high toned, heady red fruits, light smokiness

FOOD PAIRINGS roasted duck breast with shaved truffles, wild boar ragu

Adelaida's seven distinct family owned vineyards lie in the hillside terrain of westside Paso Robles, 14 miles from the Pacific Coast. Ranging from 1500 – 2000 feet in elevation these low yielding vines are challenged by chalky limestone soils, afternoon blasts of cool marine air, and a diurnal temperature swing of 40-45 degrees.

Sourced from a small block of Italian varietals residing on a neighbor's terraced vineyard, this site has the requisite calcareous soils and late ripening potential to express the intriguing aromatics of this finicky grape. Stamped with a warm climate Paso Robles signature, the wine making follows the traditional Barolo protocols with a native yeast fermentation, a long post-fermentation maceration followed by a lengthy élevage (over 3 years in neutral barrels) plus a further year in bottle. This long ageing process, known as Invecchiato, is essential with Nebbiolo and is a key to taming its aggressive tannins and revealing its haunting inner perfume. Still evolving the wine shows an inner vibrancy and evolving density. We expect medium longevity, best enjoyed with maximum aeration or cellar through 2019.

VINEYARD DETAILS AVA: Paso Robles Vineyard: Glenrose Vineyard Elevation: 1200-1600 feet Soil type: Calcareous Limestone

COOPERAGE & DATA Barrel aged 39 months in 100% neutral French oak Harvest date: 10/03/2009 Alcohol: 15.3% Unfiltered

VINTAGE DETAILS Variety: 100% Nebbiolo Cases: 164 Release date: Spring 2014 CA suggested retail: \$40

