CINSAULT 2010 ANNA'S ESTATE VINEYARD

A dedicated collection of Rhône grape varieties, Anna's mountainous 51 acres is divided between six red varieties (35.5 acres), and 4 lower elevation white varieties (15.4 acres) planted in 2007. Red varieties benefit from ideal sun exposure and exhibit the nuanced flavors of their Westside Paso location. Planted between 1595-1935 feet of elevation on a Westside Paso Robles south facing ridge line, the vines are cropped to a low yield of two tons/acre resulting in smaller berry size and a higher ratio of skin to juice. The red varietals are on an extreme 30 degree slope rooted in devigorating calcareous shale sub soils. At 14 miles from the Pacific Ocean, the afternoon marine air flow accentuates a dramatic 40-50 degree diurnal temperature cool down. In 2010 Adelaida achieved SIP Certification for our sustainable vineyard practices.

With the cooler growing season of 2010, the delayed harvest allowed longer hang times, resulting in expressive fruit and the classic combination of viscosity and "nerve" (the French word for crisp natural fruit acidity). After three years of drought conditions, the El Nino weather pattern returned effectively raising the Pacific Ocean temperatures and promoting an uplift of moisture into the upper atmosphere. The 2010 harvest broke from the year's proceeding drought riddled harvests with vineyards being graced with above average rainfall, approaching as much as 40 inches in parts. The unique microclimate in the mountainous vineyards allowed for well-balanced and vibrant acidity for our Cinsault 2010 Vintage.

Adelaida's first ever single varietal Cinsault, this unique wine demonstrates purity of fruit and sweet spice. A traditional blending red grape from the Southern Rhone Valley of France, Cinsault is said to contribute "softness and aromatics" to blends of Syrah and Grenache. Planted on a south facing West Block section of Anna's Vineyard in 2003, the wine was aged in primarily neutral French oak barrels. Cropped to a low 2 tons/acre, 2010 was an ideal vintage to showcase the charms of this little known variety. The cooler growing season emphasized the variety's stylish red cherry and strawberry pie fruitiness, in a rounded supple texture with finishing notes of vanilla bean and rose petals. An ideal summer red, it can best be enjoyed served on the cool side (English castle temperature), drink now through 2016.



VINEYARD DETAILS:

AVA: Paso Robles

Vineyard: Anna's Estate Vineyard

Soil: Calcareous Limestone

Grade: 30% Yield: 2 tons/acre Clone: Tablas Clone A Rootstocks: 1103P & 140R

VINTAGE DETAILS:

Varietal: 100% Cinsault Cases: 130 cases produced Release Date: February, 2013

CA Suggested Retail: \$32

HARVEST DATES:

October 4th, 2010.

TECHNICAL DATA:

Alcohol: 14.5%

pH: 3.37 TA: 6.01 g/L

Brix: 26.1°

Fermentation: 5 ton open top fermenters;

indigenous yeast.

COOPERAGE:

Barrel aged 21 months in 100%

neutral, French oak

Bottled: August 17th 2012.

Unfined, Unfiltered.