

GRENACHE 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 varieties 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 preceding drought riddled harvests with vineyards being graced with above average rainfall, approaching as much as 40 inches in parts.

Usually the lead grape variety in red blends, popularly known as GSM's, Grenache on its own has gained respectability for its heady lush fruit and savory mincemeat pie and gingerbread spice. At Adelaida it is handled like Pinot Noir, fermented on indigenous yeast, allowing a 10% bleed-off of hours old juice (saignee), a technique to improve the proportion of skin contact. The wine matured in light toast and neutral oak barrels, kept in the original barrels for the duration. The cooler growing conditions of the vintage have given the finished wine a lively, bright, focused fruit quality. Aromatics of wild strawberries well up in the glass and the expressiveness of the fruit flavors confirms what your nose tells you. A bit of air time brings out the richness of dried red cherries and hints of lavender spice. For immediate gratification enjoy this wine now or through 2016.

Grenache 2010
ADELAIDA

ANNA'S VINEYARD
PASO ROBLES



VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Anna's Estate
Soil: Calcareous Limestone
Clone: Tablas Clone A
Rootstock: 1103P

VINTAGE DETAILS:

Varietal: 100% Grenache Noir
Cases: 228
Release Date: February, 2013
CA Suggested Retail: \$32

HARVEST DATES:

October 8th, 2010

TECHNICAL DATA:

Alcohol: 14.9%
pH: 3.28
TA: 6.61 g/L
Brix: 25.5°
Yield: 2 tons/acre
Fermentation: open top fermenters, native yeast

COOPERAGE:

Barrel aged 20 months in 100%
neutral, French oak.
Bottled: July 25, 2012. Unfined, Unfiltered.