

MOURVEDRE 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. The unique microclimate in the mountainous vineyards allowed for well-balanced and vibrant acidity for our Mourvedre 2010 Vintage.

A variety with Spanish origins, Mourvedre migrated to the southern Rhone and ultimately to Paso Robles in 1990 when a particularly fine clone was brought to our region. It is on good behavior in warm climates, mountainous terrain and limestone soils, all found in Adelaida's West Paso Robles vineyards. It ripens late, often the last pick by mid October. The 2010 vintage, a product of merely 2 puncheon sized barrels, has the characteristic wild bush character, what the French call "garrigue", a native Provencal plant, giving off aromas reminiscent of the scent of thyme and rosemary, experienced on hikes through the scrubland hillside. The core of the wine is a succulent dark plum fruit with further accents of sweet pipe tobacco and chocolate nibs. Drinkable now, but should age well through 2017, developing more of its gamey and truffle-like flavors.

Mourvedre 2010
ADELAIDA

ANNA'S VINEYARD
PASO ROBLES



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

VINTAGE DETAILS:

Varietal: 100% Mourvedre
Cases: 118 cases produced
Release Date: February, 2013
CA Suggested Retail: \$32

HARVEST DATES:

October 15th, 2010.

TECHNICAL DATA:

Alcohol: 14.5%
pH: 3.44
TA: 6.9 g/L
Brix: 25.2°
Fermentation: 5 ton open top fermenters;
indigenous yeast.

COOPERAGE:

Barrel aged 21 months in 100% French oak
with 40% New French Oak.
Bottled: August 17th, 2012.
Unfined.