

**VERSION WHITE 2010**  
**RHÔNE STYLE WHITE BLEND**  
**ROUSSANNE 63%, GRENACHE BLANC 37%**

Adelaida's signature white Rhône blend achieves synergy by combining varietals of contrasting characters. Roussanne, a reddish-gold colored grape native to both the Southern and Northern Rhône Valley in France contributes a rich and unctuous mouth feel with penetrating scents of wild flower honey and Asian pear. On the other hand, Grenache Blanc, a cousin of Grenache Noir, delivers vibrant crisp acidity, a crisp apple and mineral tinged flavor profile, the perfect counterpoint to add a bright and salivating element to enhance this unique marriage.

The cooler growing season of 2010 was ideal for these aromatic white varieties. 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). Barrel fermented in neutral French oak, the two wines were ultimately married after 10 months of time.

The combination of richly textured and perfumed Roussanne with the bright edginess of Grenache Blanc resulted in balanced flavors, alternating between the unctuous-ity of beeswax and the crisp bite of Asian pear. As the wine approaches room temperature one experiences an unfolding of the full range of its complexities, ranging from the fragrant bouquet of hibiscus to the layered flavors of a peach and quince compote dusted with cardamom spice. Enjoy now through 2015.



**VINEYARD DETAILS:**

AVA: Paso Robles  
 Vineyard: Glenrose Vineyard  
 Elevation: 1,200 feet – 1,600 feet  
 Grade: 30%  
 Soil: Calcareous Limestone  
 Clones: Roussanne: Tablas Clone A  
 Grenache Blanc: Tablas Clone A  
 Rootstock: 1103P  
 Planted Acres: Grenache Blanc 2 &  
 Roussanne 6

**VINTAGE DETAILS:**

Varietals: Roussanne 63%  
 Grenache Blanc 27%,  
 Cases: 392 cases produced  
 Release Date: April 2012  
 CA Suggested Retail: \$35

**HARVEST DATES:**

September 16<sup>th</sup> -September 28<sup>th</sup> , 2010

**TECHNICAL DATA:**

Alcohol: 14.8%  
 pH: 3.47  
 TA: 6.00 g/L  
 Malic: 0.53 g/L  
 Brix: 24.7°  
 Yield: 2 tons/acre  
 Fermentation: 100% barrel fermentation

**COOPERAGE:**

Barrel aged 10 months in 100% neutral  
 French oak.  
 Bottled: August 23, 2011