

VERSION (RHÔNE STYLE) ROSÉ 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, influenced by the elevated mountain site. 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.

The 2010 harvest broke from the years proceeding drought riddled harvests, our vineyards were graced with above average rainfall, approaching as much as 40 inches in parts. Made in a "saignee" style, the fresh juice was drawn off the skins after a short 24 hours and then fermented in barrels following the traditional white wine regime. The Rhône rosé is a crisp and refreshing rosé in comparison to its pinot noir counterpart. This wine lends itself to those hot summer days spent on a patio when a chilled glass of wine is all the air conditioning you'll need.

Mourvedre, Grenache and Counoise are the classic grapes of southern French Rose. In Provence and the Rhone Valley they are emblematic of the way of life to where on those warm southern days Rose is to Provence what a 7th innings stretch is to baseball; a cultural traditional. With a nose of fresh strawberry pie and a finish that is pure refreshment, this wine is all about immediate gratification.

Version Rosé 2010
ADELAIDA

PASO ROBLES



VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Anna's Estate
Elevation: 1,600 feet – 1,935 feet
Grade: 15%- 30%
Soil: Calcareous Limestone
Year Planted : 2001
Acres Planted: 51

VINTAGE DETAILS:

Varietal: 50% Mourvedre, 25% Counoise,
13% Cinsault, 12% Counoise
Cases: 182 cases produced
Release Date: June 28th, 2011
CA Suggested Retail: \$18

HARVEST DATES:

October 4th – 21st 2010

TECHNICAL DATA:

Winemaker: Terry Culton
Alcohol: 14.1%
pH: 3.56
TA: 5.24 g/L
Brix: 25°
Yield: 2 ton/acre
Fermentation: 100% barrel fermented

COOPERAGE:

Barrel aged 5 months in 100% neutral
French oak.
Bottled: April 26th, 2011