

ADELAIDA

C E L L A R S

ZINFANDEL 2010 Michael's Vineyard

Adelaida's only dry farmed vineyard, Michael's, planted in 2004, contains 18 acres of traditional head-pruned, heritage Zinfandel clones sourced from the Paso Robles AVA. Covering a wave-like, undulating hilltop, the vineyard has varying elevations, from 1580 to 1735 feet. The site, selected for its base of top soil and minimal erosion, is more appropriate for deep rooted vines. The installation utilized bud wood sourced from 110 and 80 year old vines which were grafted onto lime tolerant rootstock. Vines are spaced 11 x 11 feet in a diamond configuration, 360 vines/acre. Low yields are the norm, around 1 ton/acre. In 2010 Adelaida achieved SIP Certification for our sustainable vineyard practices.

The cooler growing season of 2010 was ideal for this aromatic blend. 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 Zinfandel.

The wine is plump and full-throated, a ruby color leading to a beguiling nose of ripe blueberries with notes of cracked pepper and clove-like spiciness. Pairs well with rustic hearty fare from cassoulet to country paté with grain mustard and cornichons. Drink through 2020.



VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Michael's Estate Vineyard
Elevation: 1,580 feet – 1,735 feet
Grade: 30%
Soil: Calcareous Limestone
Clone: Heritage
Rootstock: 110R
Planted Acres: 18
Dry-farmed, Head-pruned

VINTAGE DETAILS:

Varietal: 100% Zinfandel
Cases: 775 cases produced
Release Date: Winter 2012
CA Suggested Retail: \$45

HARVEST DATE:

September 14 - 30th, 2010

TECHNICAL DATA:

Alcohol: 15.5
pH: 3.44
TA: 8.70 g/L
Brix: 25.9
Yield: 1.5 tons / acre
Fermentation: Combination of open-top 5 ton hand punch-down & stainless closed-top tank fermenters with pumpover

COOPERAGE:

Barrel aged 20 months in majority French oak, but we also use a few Hungarian, American, and Russian for "spice" 30% new
Bottled: July 19, 2012