

TOURIGA NACIONAL 2010
BOBCAT ESTATE

Rare in California, 3 acres of Touriga Nacional was planted on Adelaida's Bobcat Crossing Estate Vineyard in 2001. Normally blended with other Portuguese varieties to make a fortified Port wine, the 2010 vintage Touriga was fermented in traditional red wine style to make a unique 100% varietal wine. The Bobcat vineyard lies on a steep, 1900 ft. southwest facing hillside just inside the entrance to the main winery on Adelaida Road. Planted on a sandstone and sandy loam base soil, it comprises the major block of the 5 acre site, which also includes ¾ acres each of Souzao and Tinta Cao and 1.5 acres of Muscat a Petite Grains. Touriga Nacional in its natural habitat of the Douro Valley of Portugal is considered a hot weather variety. In our West side Paso Robles hills these vines have found a second home, getting a particular benefit from exposure to the extremes of afternoon sun which contrast with the evening cool down from the nearby Pacific Ocean.

The 2010 growing season was preceeded by the heaviest rains of the previous 4 years, bringing some 36 inches to our Westside Paso Robles' (Santa Lucia Mountain) location. The summer continued cooler than normal, making wines with a sense of bright fruit flavors, the result of slightly higher natural fruit acidity. While grapes were harvested at full maturity and desirable sugar accumulation the wines show an extra element of herbal complexity, the signature of the vintage.

Adelaida's first varietal Touriga, the wine has a special herbal quality which accents the underlying red berry fruit. Reminiscent of a Chef's spice cabinet, one finds an intriguing bouquet garni of bayleaf, sage and thyme which preceed the fennel and cloudberry-like crisp finish. This year's Touriga covers the flavor spectrum unlike other reds we have made, offering something different for adventurous wine drinkers. While the wine is eminently drinkable now it should continue to develop complexity over the next 3-4 years, through 2016. Unfined.

Touriga 2010
ADELAIDA

BOBCAT CROSSING VINEYARD
PASO ROBLES



VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Bobcat Estate
Elevation: 1,900-2,000 ft
Soil: Sandy Loam
Acres: 4.5

TECHNICAL DATA:

Harvest Dates: October 19, 2010
Alcohol: 12.9%
pH: 3.84
TA: 5.88 g/L
Brix: 23.8^º
Fermentation: 2 weeks in stainless steel tank fermenters

VINTAGE DETAILS:

Varietals: Touriga Nacional 100%,
Cases: 211
Release Date: Feb, 2013
CA Suggested Retail: \$28

COOPERAGE:

Barrel aged 20 months in 100% French oak; 50% new French oak
Bottled: July 25, 2012
Unfined.