

### AROMA

blueberries, graphite, christmas spices

### FLAVOR

dark plums, black licorice, fresh ground pepper

### FOOD PAIRINGS

pan seared ribeye in tomato-basil coulis w/ cabernet reduction,  
red wine braised shortribs

Adelaida's 6 distinct family owned vineyards lie in the craggy hillside terrain of west Paso Robles, 14 miles from the Pacific coast. Ranging from 1500 – 1900 feet in elevation, these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, a diurnal temperature swing of 40-45 degrees.

The Cabernet/Syrah blend is a classic in Australia and has been done clandestinely for years in difficult vintages in Bordeaux. Paso Robles is the ideal incubator for this combination as the sunny climate and warm conditions give us ripe, full flavors and lots of fruit extract, the key components for the flavor profile of this wine. Using best blocks from our two Estate Vineyards the wines are made separately, aged nearly 2 years in French oak barrels, and evaluated on taste prior to blending. We are looking for the blue fruit character of the Cabernet to highlight the bouquet and the fleshy, robust texture of the Syrah to spread out in the mid-palate. Youthful on release the shy bouquet will soon match the chunky concentration of the dark fruit. Decant now or hold through 2021.

### VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Viking Estate & Anna's Estate Vineyard

Elevation: 1600-1900 feet

Soil type: Calcareous Limestone

### COOPERAGE & DATA

Alcohol: 14.9%

Unfined.Unfiltered.

### VINTAGE DETAILS

Varieties: Cabernet Sauvignon 70%, Syrah 30%

Cases: 235

Release date: 9/2013

CA suggested retail: \$48

