

AROMA

dark berries, herbs de provence, fresh meat juices

FLAVOR

blackberry, plum, earth, sagebrush

FOOD PAIRINGS

carpaccio, ribeye steak, coq au vin

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.

This wine shows a bright and racy signature, owing to the cooler summer of 2010 in the Paso Robles region. Harvest from September through early October achieved optimum ripeness with matching natural fruit acidity. These conditions brought us wines of balance, that harmony of nature needed to achieve "elegance", a word, which in wine equates to fresh and vibrant flavors that provide unexpected length and the intrigue of subtlety.

Not just a formulaic GSM blend, this 100% Estate Rhone style wine derives its lively personality from Mourvedre, a late ripening variety, particularly successful in our vineyard. Mourvedre contributes dark fruit but especially a sense of meaty complexity. All 5 grapes in the blend were aged separately for 16-18 months in a combination of new and neutral French oak puncheons. Drink now through 2015.

VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1800-1900 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Alcohol: 14.5%

Unfined.

VINTAGE DETAILS

Varieties: Mourvedre 35%, Syrah 33%, Grenache 15%,
Counoise 14%, Cinsault 3%

Cases: 1610

Release date: 9/2013

CA suggested retail: \$25

