

AROMA

violets, ripe raspberries, fresh cut cedar plank

FLAVOR

plum & cherry compote, cinnamon, allspice, vanilla, cassis syrup

FOOD PAIRINGS

duck & sausage gumbo, smoked bison back ribs w/ ancho chili glaze

A small production wine made for wine club members, "The Tribe" is a non-traditional, "Paso blend" of Estate grown grapes that defies conventional wisdom in its marriage of diverse varieties. The object is to create a one-of-a-kind wine which demands creativity in winemaking and delivers exceptional flavor and complexity. The delayed harvest of the cool climate 2010 harvest allowed Adelaida's vineyards to strut their full potential with ripe flavors and a succulent, richer fruit profile than what was the norm. All knowing wine tasters will think this is either a high elevation Argentine Malbec from a warm year or an Australian Cab/Shiraz from the Barossa. You will tell them that it's a 4 grape blend from your favorite winery in the hills of westside of Paso Robles. Already showing a suppleness surprising for a young red wine, this predominately Bordeaux blend has the lifted aromatic of violets and lush raspberries. Aged for nearly 2 years in 50% new French oak barrels the wine shows a rich overlay of vanilla to complement its broad fruit flavors and long allspice tinged finish. Drink now or hold through 2023.

VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Viking Estate & Anna's Estate Vineyard

Elevation: 1600-1900 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Alcohol: 15.5%

Unfined.

VINTAGE DETAILS

Varieties: Cabernet Sauvignon 28%, Cabernet Franc 28%,
Syrah 27%, Petite Syrah 17%

Cases: 290

Release date: 9/2013

CA suggested retail: \$40

