

AROMA

exotic spices, black berries, a sense of wild rosemary and thyme

FLAVOR

ripe raspberries dusted with ground black peppercorns, a wild scrub character like sagebrush and chocolate covered coffee beans

FOOD PAIRINGS

pulled pork sandwiches, slow cooked Texas style brisket

Adelaida's seven distinct family owned vineyards lie in the craggy hillside terrain of Paso Robles' Westside, 14 miles from the Pacific coast. Ranging from 1400-2000 feet in elevation, these low yielding vines are challenged by chalky limestone soils, afternoon blasts of cool marine air and a diurnal temperature swing of 40-50 degrees.

2011, a cool vintage by Paso standards, was particularly challenging for warm weather grape varieties. A delayed harvest, well into mid October, allowed Adelaida's Zinfandel grapes to develop their full potential. Ripeness levels even exceeded previous years, but that is what allows the characteristic "Zin" flavors to emerge. Just to remind you, our Estate vines are based on heritage clones (cuttings grafted from neighboring century old vines). The dry-farmed vineyard is head trained (aka bush vines) with 11 foot spacing between individual plants, therefore diminishing competition between thirsty roots searching deeply for ground water. Drink now through 2016.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Michael's Estate Vineyard

Elevation: 1580-1735 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 25 months;

72% neutral French Oak, 28% new Hungarian oak

Harvest Dates: 9/26/13- 11/3/13

Alcohol: 16.5%

VINTAGE DETAILS

Varietal: 100% Zinfandel

Cases: 950

Release date: 9/2013

CA suggested retail: \$36

ACCOLADES:

90 points. *Wine Advocate*, Robert Parker Jr. August 2014

