

### AROMA

raspberries, cedar, sagebrush, cured tobacco leaf

### FLAVOR

plums, wood smoke, cumin-coriander, wild game

### FOOD PAIRINGS

lamb in rosemary-mint sauce, Sicilian sausage and garden tomato marinara over penne, chicken breasts with porcini mushrooms

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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.

Our red Rhône blend takes five Estate grown grape varietals and combines them to create a unique synergy of flavors. In this blend, aromatic elements come from grenache and mourvèdre; structure and density come from syrah; and finishing notes & fruit acidity come from cinsaut and counoise. It's a vinous jig saw puzzle ultimately rendered into a harmonious blend.

Adelaida's Rhône varietals are grown on a steep south-facing ridge top at 1900 ft elevation. Made as separate wines in a mix of new & neutral French oak puncheons, the wines spend some 20 months in their original barrels before blending trials and bottling. The 2011 vintage noted early frosts, cool mid-summer weather and late warmth. Considered our most food friendly wine, Version Red is meant to be a medium weight wine showing bright fruit with spice and a resilient finish. Best enjoyed now through 2016.

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### VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1595-1935 feet

Soil type: Calcareous Limestone

### COOPERAGE & DATA

Barrel aged 20 months in 100% French oak; 60% new

Harvest dates: 9/23/11 thru 10/17/11

Alcohol: 15.1%

### VINTAGE DETAILS

Varietals: Grenache 33%, Syrah 32%, Mourvèdre 29%, Cinsaut 3%, Counoise 3%

Cases: 925

Release date: Spring 2014

CA suggested retail: \$36

### ACCOLADES:

90 points. *Tasting Panel*, Anthony Dias Blue – June 2014

