

**AROMA**

strawberry, anise, cinnamon, vanilla

**FLAVOR**

red berry compote, sweet baking spices

**FOOD PAIRINGS**

roast pork loin w/sauerkraut, planked salmon w/ baked root vegetables

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Adelaida's seven distinct family owned vineyards lie in the hillside terrain of westside Paso Robles, 14 miles from the Pacific Coast. Ranging from 1500 – 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 40-45 degrees.

The favored grape in blends from the Southern Rhône Valley of France, Grenache on its own brings sunshine & warm berry-like flavors to its eponymous wine. Mostly sourced from the steep mountain terrain of our Anna's Estate Vineyard (80%) with the balance from the terraces of neighboring Glenrose Vineyard, this 100% Grenache was picked in mid October, a delayed harvest due to the cool 2011 growing season. It shows ripe, supple flavors and an enriching overlay from its nearly two year sojourn in 60% French oak barrels. Softly textured, this is a wine for lighter meals, tapas, or solo sipping. Still youthful, it benefits from aeration ultimately revealing a full palate of spiced berries. Best enjoyed now through 2017.

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**VINEYARD DETAILS**

AVA: Paso Robles

Vineyard: Anna's Estate & Glenrose Vineyard

Elevation: 1200-1600 feet

Soil type: Calcareous Limestone

**COOPERAGE & DATA**

Barrel aged 22 months in 100% French oak; 60% new

Harvest dates: 10/11/11 & 10/12/11

Alcohol: 15.3%

Unfined.

**VINTAGE DETAILS**

Variety: 100% Grenache

Cases: 500

Release date: Winter 2014

CA suggested retail: \$25

