

FINDER 2011

RHÔNE STYLE WHITE BLEND

PICPOUL BLANC 40%, GRENACHE BLANC 32%, VIOGNIER 20%, ROUSSANNE 8%

This white Rhône blend's namesake, The Finder, is the invention of Adelaida's proprietor Don Van Steenwyk. The Finder was first introduced in 1985 as the World's first continuous North Seeking Gyro. It is the invention that set the pace for numerous patents and became the beginning of Don's legacy. The Finder is the first in a series of wine blends honoring the achievements of Don Van Steenwyk, inspired by his inventive spirit and passion. The wine is a synergistic collaboration of four grape varieties sourced from both Adelaida's Estate and neighboring vineyards. These distinctive properties, all mountainous sites, share the heritage of challenging steep terrain, limestone sub soils and the ever present marine influence of the afternoon coastal Pacific breezes.

After the second year of healthy winter rains exceeding 30 inches, a rare April frost swept across the vineyards leaving new buds scorched from the Arctic-like air mass causing severe loss in the lower elevation vineyards. The cooler summer led to delays in ripening with a relatively late harvest beginning in mid-September. The regular chaos of harvest intensified when all 23 estate grape varieties reached maturity during an eight week period. The challenging harvest ended the first week of November.

Picpoul, a native white variety from southern France dominates this crisply styled blend of tank and neutral barrel fermented wines. Salivating grapefruit-like acidity leads to secondary impressions of winter melon, citrus zest and lemon verbena. The invigorating personality of the wine further suggests a mineral component complexed by white flowers and a lingering pineapple freshness. While Finder is an admirable sipping white it would pair well with seafood and especially shellfish. Unfined.

Finder 2011
ADELAIDA

PASO ROBLES



VINEYARD DETAILS:

AVA: Paso Robles
Adelaida Estate & neighboring vineyards

VINTAGE DETAILS:

Varietals: PICPOUL BLANC 40%,
GRENACHE BLANC 32%, VIOGNIER 20%,
ROUSSANNE 8%
Cases: 399 cases produced
Release Date: Winter 2012
CA Suggested Retail: \$25

COOPERAGE:

Barrel aged 10 months in 100% neutral French oak.
Bottled: June 11, 2012

HARVEST DATES:

September 19th -September 27th , 2011

TECHNICAL DATA:

Alcohol: 14.1%
pH: 3.38
TA: 6.9 g/L
Unfined.