

VERSION ROSÉ 2011

Anna's Estate Vineyard

Anna's Vineyard hosts a dedicated collection of Rhône grape varieties over the 51 acres and is divided between six red varietals (35.5 acres) and four white varietals (15.4 acres). The red varietals benefit from ideal sun exposure and exhibit the nuanced flavors of their Westside Paso location, influenced by the elevated mountain site. At 14 miles from the Pacific Ocean, the afternoon marine air flow accentuates a dramatic 40-50 degree diurnal temperature cool down. In 2010 Adelaida achieved SIP Certification for our sustainable vineyard practices.

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 varietals reached maturity during an eight week period. The challenging harvest ended the first week of November.

Crafted with "saignees," this bone-dry rosé blend is the color of hibiscus tea and reflects fresh picked wild strawberries. Continuing through to a full mid-palate finish the bright acidity gives a lift to the crisp and clean finish. Version Rosé is best served chilled and enjoyed on the deck with a good book or paired with an array of appetizers to celebrate with friends. Drink through 2012.

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ADELAIDA

PASO ROBLES



VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Anna's Estate
Elevation: 1,600 feet – 1,935 feet
Grade: 15%- 30%
Soil: Calcareous Limestone
Year Planted : 2001
Acres Planted: 51

HARVEST DATES:

October 4th – 21st 2011

TECHNICAL DATA:

Winemaker: Terry Culton
Alcohol: 14.1%
pH: 3.39
TA: 6.5 g/L
Brix: 25°
ML: .64 g/L malic, .46 g/L Lactic
Yield: 2 ton/acre
Fermentation: 100% barrel fermented

VINTAGE DETAILS:

Varietal: 45% Mourvedre, Cinsault 35% ,
Grenache 20%
Cases: 150 cases produced
Release Date: June, 2012
CA Suggested Retail: \$20

COOPERAGE:

Barrel aged 5 months in 100% neutral
French oak.
Bottled: April 26th, 2011

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C E L L A R S