

### AROMA

red licorice plums, wild herbs, leather hides

### FLAVOR

smoky black fruits, cedar wood, cracked pepper

### FOOD PAIRINGS

Tuscan lamb shanks with white beans, roast guinea hen with bacon and Belgian endive, Carpaccio ala Harry's Bar

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Adelaida's seven distinct family owned vineyards lie in the craggy hillside terrain of Westside Paso Robles, 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 40-45 degrees.

Keeper is a value priced Rhône style red blend, often called a GSM, standing for grenache, syrah and mourvèdre, the key grapes typical of the blend. However for this vintage, we substituted carignane in place of syrah. Patterned after the wines of France's Châteauneuf-du-Pape, these varietals have become the specialty of the Paso Robles AVA. Made separately, the five grapes in this year's wine were aged for 21 months in a combination of new and neutral French oak (mostly puncheons, 500 liter barrels) and combined to show their harmonious synergy. Highlighting the blend is mourvèdre, contributing red fruit ripeness plus an earthy herb quality, grenache gives an enveloping warm and succulent red berry character, carignane, a savory, black fruited personality. Other grapes offer dark color, and crisp fruit acidity. Drink now through 2016.

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### VINEYARD DETAILS

AVA: Paso Robles

Vineyards: Anna's Estate Vineyard & other neighborhood vineyards

### COOPERAGE & DATA

Barrel aged 21 months in 100% French oak; 42% new

Harvest dates: 10/08/11 – 11/10/11

Alcohol: 14.5%

### VINTAGE DETAILS

Varieties: Mourvèdre 44%, Grenache 38%, Carignane 9%, Counoise 7%, Cinsaut 2%

Cases: 972

Release date: Spring 2014

CA suggested retail: \$25

### ACCOLADES

91 points. Wine Enthusiast – September 2014

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