

### AROMA

red plum, sagebrush, raw meat, espresso

### FLAVOR

plum/ blackberry compote, cocoa, beef jerky, Asian spice rub

### FOOD PAIRINGS

grilled Korean style short ribs, soured rabbit with picholine olives,  
wine braised duck legs with dried cherry & green peppercorn jus

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Adelaida's 7 distinct family owned vineyards lie in the craggy hillside terrain of west Paso Robles, 14 miles from the Pacific coast. Ranging from 1500 – 1900 feet in elevation these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, a diurnal temperature swing of 40-45 degrees.

Mourvedre has a checkered past in California. A Spanish variety (monastrell) that migrated to the south of France, it was imported to California in the late 1800's as Mataro. Often inter-planted with Zinfandel, it added color and diversity to the field blend. Better clones arrived in Paso Robles in 1990 which demonstrate the full potential of this variety. From 2 nearby plantings on our south facing ridge, Anna's Mourvedre has all the components to achieve ripe fruit, elevation, sun exposure and the coastal influenced afternoon cool down. A late ripening variety it avoided the historic April frosts of 2011. A late October harvest with fermentation on native yeast it has developed, with barrel age, now on its best adolescent behavior. The finished wine shows a deep, black fruit character with subtle overtones of dried herbs, wild underbrush and game. Approachable now it will age nicely over the next 7 years, thru 2018.

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### VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1800-1900 feet

Soil type: Calcareous Limestone

### COOPERAGE & DATA

Barrel aged 19 months in 100% French oak; 45% new

Harvest dates: 10/17/11, 10/19/11, & 10/20/11

Alcohol: 15.1%

Unfined.

### VINTAGE DETAILS

Variety: Mourvedre 100%

Cases: 480

Release date: 02/2014

CA suggested retail: \$32

