

AROMA

licorice, plum jam, meat essence

FLAVOR

thyme, espresso beans, bacon, dark fruits

FOOD PAIRINGS

grilled lamb chops w/rosemary, cassoulet w/duck leg confit, ratatouille w/pulled pork over penne pasta

Adelaida's 6 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.

Planted in 2001 the 15 acre Syrah block of Anna's Vineyard includes 5 different genetic clones and root stocks, designed to give diversity to the final blend. Combined with a steep, south facing terrain, these elevation-challenged vines give us dense fruit flavors and savory aromatics. Harvested in late September the grapes achieved unexpected ripeness for this cool-climate vintage, with a much diminished yield owing to a historic early April frost. A bit shy with its tightly wound abundant charms, it will benefit from aeration. Aromatic notes of licorice and plum jam soon show themselves and merge with a sense of meat essence in the full and expansive mouth feel. With time, more flavors assert themselves all leading to a berry liqueur, softly textured finish. Approachable now but at its best between 2014 thru 2017.

VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1800-1900 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Alcohol: 15.5%

Unfined.

VINTAGE DETAILS

Variety: 100% Syrah

Cases: 600

Release date: 9/2013

CA suggested retail: \$32

