

### AROMA

roasted black fruits, espresso crema, dried flowers, graphite shavings

### FLAVOR

black licorice, dark chocolate, sagebrush

### FOOD PAIRINGS

beef stew in red wine with wild mushrooms and orange zest, roasted veal shank with rosemary, whole chicken baked with garlic

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Adelaida's seven distinct family owned vineyards lie in the hillside terrain of Paso Robles' Westside, 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 40-50 degrees.

With five blocks of syrah that make up the 15 acres of Anna's ridge top vineyard, we have experienced particular success with Block 5 and Block 6. These two sections planted with small berry Châteauneuf-du-Pape clones express the soul of syrah. The long growing season of 2011 with its cool summer, added additional hang time to maximize their flavor development. Some 20% of the blend was co-fermented with seven percent viognier, a practice famous in France's Côte-Rôtie region. This method, only possible when both varietals are harvested at the same time, enhances the aromatics of the syrah and sets the red grapes characteristic dark pigment color. The wine is thick, dense, with a sense of flesh and mineral backbone. Drink now through 2019.

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### VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Anna's Estate Vineyard Block 5

Elevation: 1595-1935 feet

Soil type: Calcareous Limestone

### COOPERAGE & DATA

Barrel aged 20 months in 100% French oak; 60% new

Harvest dates: 9/23/11 thru 9/27/11

Alcohol: 15.5%

### VINTAGE DETAILS

Varietal: 100% Syrah

Cases: 270

Release date: Spring 2014

CA suggested retail: \$55

### ACCOLADES:

92 points. *Wine Enthusiast* – October 2014

94 points. *Wine Advocate*, Robert Parker Jr. – August 2014

92 points. *Tasting Panel*, Anthony Dias Blue – June 2014

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