

AROMA

black licorice, wild brambleberries, sagebrush

FLAVOR

peppered blackberries, chocolate covered coffee beans,
dried thyme, celery seed

FOOD PAIRINGS

grilled tri-tip with chipotle rub, andouille sausage sandwich

Adelaida's seven distinct family owned vineyards lie in the hillside terrain of westside Paso Robles, 14 miles from the Pacific Coast. Ranging from 1500 – 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.

This wine is based primarily on grapes from a Westside Paso Robles neighboring vineyard and our Michael's Estate Vineyard. Our vines are heritage clones (cuttings grafted from a neighbor's century old vineyard), head trained, with 12 foot spacing between individual plants. This method promotes deep roots in the search for scarce ground water and consequently smaller yields. Due to the cooler vintage fruit was not harvested until mid October, to allow longer hang time and optimize ripeness. Carignane, often partnered with Zinfandel in old vine field blends, freshens up the ripe character of Zinfandel and adds a unique, spicy edge. Open top fermented with hand punch downs, the new wine matured in a combination of neutral French and Hungarian oak barrels. Drink now or enjoy through 2016.

VINEYARD DETAILS

AVA: Paso Robles

Vineyards: Bechwith, Michael's Estate and Camp 4 Vineyard

Elevation: 1200-1735 feet

COOPERAGE & DATA

Barrel aged 22 months;

100% neutral French & Hungarian oak

Harvest dates: Zinfandel 9/26/11-11/03/11,

Carignane 11/02/2011

Alcohol: 15.7%

Unfined.

VINTAGE DETAILS

Varieties: 85% Zinfandel, Carignane 15%

Cases: 980

Release date: November 2013

CA suggested retail: \$20

