

AROMA

dried kelp, shitake mushrooms, marmite, root vegetable extract

FLAVOR

beef stock, dried plums, wild thyme

FOOD PAIRINGS

braised free range chicken with shallots and morel mushrooms,
grilled pork tenderloin with cherry chutney

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.

The Tribe is a small production, non-traditional blend designed to showcase the best barrels from our cellar. A challenging 2011 vintage with record April frosts and a cool summer gave us low yields and expanded our sourcing beyond the boundaries of our westside Paso Robles Estate Vineyards.

A blend of five Red Rhône varieties makes up this year's blend with a dollop of Cabernet Franc to represent the Bordeaux family. Still exhibiting a reticent, youthful personality, the wine is strongly influenced by low yield Carignane, where it contributes grip and black fruit concentration. This year's "Tribe" tacks leeward toward the fifth taste, umami, with a focus on savory sensations. Open and aerate for a couple of hours for current drinking. At its best in two to three years, the Tribe blend can be cellared through 2018.

VINEYARD DETAILS

AVA: Central Coast

Vineyards: Adelaida Estate Vineyards and neighboring Central Coast Vineyards

COOPERAGE & DATA

Barrel aged 22 months in 100% French oak; 50% New

Harvest dates: 9/26/11 thru 11/10/11

Alcohol: 15.5%

Unfined.

VINTAGE DETAILS

Varieties: Carignane 33%, Grenache Noir 18%, Petite Sirah 16%,
Mourvedre 16%, Cabernet Franc 9%, Syrah 8%

Cases: 290

Release date: February 2014

CA suggested retail: \$40

