

AROMA

black plums, freshly cut meat, dried thyme, roasting coffee beans

FLAVOR

plum compote infused with aged balsamic, roast game cooked in herbs de Provence

FOOD PAIRINGS

sautéed chicken w/ peppers, tomatoes & olives, braised lentils w/ pancetta & vegetables, duck confit w/ fava beans & artichoke hearts

Adelaida's seven distinct family owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 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.

In our quest to show the purest varietal expression of our Rhône portfolio, we have isolated two "best barrels" of mourvèdre. Originating in Spain, where it is known as "monastrell", the grape traveled to Southern France in the early 19th century, preferring the warm Mediterranean influenced climate. Some of the best clonal material was brought from Châteauneuf-du-Pape to Paso Robles in the early 1990's.

With its thick blackish skin, mourvèdre is one of the last grapes harvested at Adelaida. The wine was fermented with native yeast, twice a day punch downs and aged for 19 months in large French oak puncheons, emphasizing the subtlety of wood flavors over heavy toast elements. The wine has a suave, polished texture with dense red fruit, meaty essence, and scents of dried Provençal herbs. Drinking well now, hold through 2020.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1595-1935 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 19 months in 100% French oak; 76% new

Harvest dates: 9/25/12 through 9/27/12 and 10/2/12

Alcohol: 14.8%

VINTAGE DETAILS

Variety: Mourvèdre 100%

Cases: 105

Release date: March 2015

CA suggested retail: \$45

