

AROMA

crushed blackberries and plums, dried thyme, anise, fresh cut steak

FLAVOR

plum preserves, Assam tea and tamarind, beef stock reduction, North African spice blend

FOOD PAIRINGS

stuffed and tied veal roll on lentils and root vegetables, lamb tagine with butternut squash and gold raisins, ratatouille shepherd's pie

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 and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

As a vintage, 2012 represents a return to classic warm conditions following two years of above average rainfall and a particularly cool 2011. Higher vine yields resulted and midyear pruning was required to control the vigor. Incoming fruit was de-stemmed, allowed a short ambient soak, and fermented on native yeast in jacketed tanks with twice daily punch downs. Each varietal was handled separately, aged 19 months, 2/3rds in new French oak puncheons.

Adelaida's interpretation of a Châteauneuf-du-Pape style Rhône blend, it incorporates five varieties with Mourvèdre contributing a dark berry character, distinctive wild underbrush, dried herbs, and meaty quality. Grenache lifts the blend with sweet berry warmth and its density and structure come from the syrah. Drink now through 2018.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Anna's Estate Vineyard & Glenrose Vineyard

Elevation: 1400 - 2000 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 19 months in 100% French oak; 63% new

Harvest dates: 8/29/12 through 10/1/12

Alcohol: 14.5%

VINTAGE DETAILS

Varieties: Mourvèdre 40%, Grenache 25%, Syrah 23%, Cinsaut 9%, Cunoise 3%

Cases: 1431

Release date: Winter 2015

CA suggested retail: \$36

