

AROMA

spiced raspberries, cured tobacco leaf, anise, chocolate shavings, Chinese 5-spice

FLAVOR

lushly textured red and black berries, brambly underbrush, Asian spices, milk chocolate

FOOD PAIRINGS

bulgur wheat salad w/ pomegranate-nut dressing, bourbon glazed baby back ribs, feta burgers w/ thyme roasted sweet onions

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.

Originally known as "Black Saint Peters" or "Black Sonora", zinfandel was imported to nurseries on the east coast in the 1850's and then brought to California. Well adapted to the parched California coast, it's a hardy, water thrifty vine, well suited for dry farming, and its fruit is microbiologically stable. Adelaida transplanted cuttings from two century-old local vineyards to our Michael's Estate Vineyard, where it is dry farmed and goblet trained.

Due to this year's warm weather vintage we added 6% petite sirah to gain complexity. The wines were fermented in open top vats with ambient yeast, maturing in mostly neutral French oak. Deeply scented, it shows wild berry jam and classic briar patch flavors, shades of raspberry tea, wood smoke and wild underbrush with a suavely textured mouth feel. Ready for current enjoyment, it is at its best through 2017.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Michael's Estate Vineyard

Elevation: 1580-1735 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 18 months;

100% French oak; 26% new

Harvest Dates: Zinfandel 9/1/12-9/10/12

Petite Sirah 9/10/12

Alcohol: 15.7%

VINTAGE DETAILS

Varieties: 94% Zinfandel, 6% Petite Sirah

Cases: 950

Release date: Winter 2014

CA suggested retail: \$36

