

### AROMA

wild flower honey, granny smith apples, citrus blossoms

### FLAVOR

fleshy, ripe peach, flinty minerality, citrus-nectarine compote

### FOOD PAIRINGS

grilled shrimp remoulade, saffron crab cakes, salade nicoise

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Adelaida's family owned vineyards include six distinct properties totaling 172 acres in the craggy hillside terrain of Paso Robles' west side. Only 14 miles from the Pacific Ocean these are steep and elevated sites (1500 – 1900 feet), characterized by chalk rock limestone soils. Afternoon blasts of coastal air create a daily microclimate that swings 40-50 degrees. Stressed vines produce low yields of precise flavors.

Finder is a Rhone style white blend made exclusively from Estate grown grapes. Although the 2012 season finished with a stretch of very hot days these warm weather acclimated varieties showed their true potential, with aromatic blossom-like bouquets and classic stone fruit flavors. Fermented in neutral barrels (3<sup>rd</sup> and 4<sup>th</sup> use barrels) combined with lees stirring, contributed viscosity and a rich mid-palate mouth feel, while stainless tank fermentations (mostly Picpoul Blanc) added a sense of racy finishing fruit acidity. The characteristic green apple personality of Grenache Blanc merges with Viognier's lush ripe peach and honey-like flavors complexed by the grapefruit tartness of Picpoul Blanc. Drink now through 2014.

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### VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1,200-1,900ft

Soil type: Calcareous Limestone

### COOPERAGE & DATA

43% Stainless steel fermented & aged;

57% fermented & neutral oak aged 6 months sur lie

Harvest dates: 8/3/2012 & 9/1/2012 Viognier,

10/10/2012 Grenache Blanc, 10/18/2012 Picpoul Blanc

Alcohol: 15%

### VINTAGE DETAILS

Varieties: Grenache Blanc 45%, Viognier 40%,

Picpoul Blanc 15%

Cases: 830

Release date: August 2013

CA suggested retail: \$25

