

AROMA

Cut roses on their 3rd day, cherry skin, tree bark, forest floor, tobacco leaf

FLAVOR

Red licorice, rose hips, hibiscus tea, turned soil, macadam

FOOD PAIRINGS

Fettuccini finished in brown butter with parmesan and truffles, Bollito Misto (classic Italian boiled beef dinner), pancetta wrapped roast turkey legs

Adelaida's 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, a diurnal temperature swing of 40-50 degrees.

Nebbiolo, the noble grape of Piedmont in the north of Italy, is the grape variety behind the wines of Barolo and Barbaresco. Rare in California, it is the only grape we source from outside our Estate. A close-by neighbor and grape grower, Glenrose Vineyard is the source of our fruit. Known for its affinity for limestone soils it has real potential here in the Westside hills of Paso Robles. The grape requires special handling to tame its tendency toward high tannin and acidity. Light colored due to less pigment from its thin grape skins we treat it like Pinot Noir, maximizing skin contact during fermentation and ageing in previously used cooperage.

Nebbiolo gets its personality from extended barrel ageing, softening the tannic edge and adding secondary flavors to the primary rose and berry aromatics that are typical of this wine. From a rare cooler vintage in Paso Robles, 2012 mirrors the conditions found in the north of Italy. The finished wine has a woody cherry nose and an earthy, delicate mushroom-hibiscus-like flavor. Drink now through 2021.

