

AROMA

crushed blackberries, rubbed sage, cedar plank, plum brandy, toasted raisin bread

FLAVOR

berry compote, kirsch liqueur, peppered steak, roasted herbs

FOOD PAIRINGS

pan seared venison medallions w/ rosemary & dried cherries, Italian pork & fennel sausage w/ white beans & radicchio

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.

The creativity of this blend reflects the winemakers search for complexity through the marriage and synergy of diverse flavors. Utilizing "best barrels" from 89% Adelaida grown fruit, the finished wine succeeds beyond mere originality, combining the following key components: distinctive aromatics, expansive texture and mouth-feel (weighty, but balanced), novel flavors (the alchemy of the many over the individual) and a sustaining finish that engages the imagination.

Representing only 20% of the blend, cabernet and the family Bordeaux dominate beyond their minor role, with firm tannins, high toned red berries and graphite minerality, all in the service of adding structure and backbone to the lush fruited Rhône varieties. In the near term we suggest decanting, should age well. Drink up by 2020.

VINEYARD DETAILS

AVA: Central Coast

Vineyards: Adelaida Estate Vineyards and neighboring Central Coast vineyards

COOPERAGE & DATA

Barrel aged 20 months in 100% French oak; 68% new

Harvest dates: 9/7/12 through 10/26/12

Alcohol: 14.4%

VINTAGE DETAILS

Varieties: Grenache Noir 35%, Syrah 23%, Mourvèdre 11%, Carignane 11%, Cabernet Franc 10%, Cabernet Sauvignon 5%, Petit Verdot 5%

Cases: 487

Release date: Fall 2014

CA suggested retail: \$40

