

### AROMA

blackberries, red licorice, sage, whole leaf Chinese black tea

### FLAVOR

plum & blackberry compote, veal stock, roasted thyme, vanilla bean extract

### FOOD PAIRINGS

beef with root vegetables, cumin scented chicken shish kebabs brushed with date paste, stuffed portabella mushrooms over red lentils

---

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.

This wine draws inspiration from the wines of Châteauneuf-du-Pape, combining three red varieties: grenache, syrah and mourvèdre. Heavily weighted to syrah (roughly 2/3 of the blend) it contributes fruit density and butcher shop meatiness. Mourvèdre and grenache add wild herb aromatics, a sense of resinous underbrush, and supple sweet fruit ripeness, respectively.

Following a classic warm Paso summer the harvest lasted from mid September through early October. Grapes were de-stemmed, allowed a short cold soak, and fermented with indigenous yeast in open vats with twice day manual punch downs. The finished wine matured for over 1 ½ years in large French oak puncheons. A bolder statement than our regular Version blend, the Reserve reminds us of a warm climate Northern Rhône, a bit mischievous, but nevertheless memorable. Drink now or hold up to 2020.

---

### VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1595-1935 feet

Soil type: Calcareous Limestone

### COOPERAGE & DATA

Barrel aged 20 months; 36% new French oak

Harvest dates: 9/7/12 thru 10/2/12

Alcohol: 14.4%

### VINTAGE DETAILS

Varieties: Syrah 65%, Mourvèdre 28%,

Grenache Noir 7%

Cases: 382

Release date: Fall 2014

CA suggested retail: \$45

