

AROMA

ripe white peaches, honeysuckle, orange marmalade

FLAVOR

pineapple-mango compote, nectarines, ginger infused honey

FOOD PAIRINGS

prosciutto wrapped melon, slow roasted pork tenderloin w/ sage leaf natural juice reduction and dried fruit compote

Adelaida's seven distinct family owned vineyards lie in the craggy hillside terrain of Paso Robles's Westside, 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.

From Estate vines, planted in 2007, Anna's Viognier is our youngest producing vineyard. A small crop was the result of our efforts to hold yields down, to promote vine vigor in these useful plants. Some of the grapes were utilized for white Rhône blends, limiting the volume for this 100% varietal wine. In 2012, we had moderate temperatures through mid July followed by a continued heat wave through August. The challenge in these situations is to avoid over-ripened fruit and maintain balancing acidity. Rich viscosity and tropical aromatics are the hallmark of this varietal. Best enjoyed chilled in the near term, drink up by the end of 2015.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1595-1935 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA:

Barrel aged 10 months

83% neutral French oak; 17% stainless

Harvest dates: 8/31/12 & 9/01/12

Alcohol: 15.4%

VINTAGE DETAILS:

Varietal: Viognier 100%

Cases: 280

Release date: Fall 2013

CA suggested retail: \$35

ACCOLADES:

95 points. *Connoisseurs' Guide to California Wine* – February 2014

91 points. *Wine Enthusiast* – March 2015

