

AROMA

rose petals, citrus peel, white peach flesh

FLAVOR

tart cherries, persimmon, dried basil, watermelon rind

FOOD PAIRINGS

pear, arugula and pancetta salad, tuscan tuna and fennel salad with baby greens, crabmeat toast with lemon aioli

Adelaida's 6 distinct family owned vineyards lie in the craggy hillside terrain of west Paso Robles, 14 miles from the Pacific coast. Ranging from 1500 – 1900 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 40-45 degrees.

A unique blend of pinot noir and Rhone varieties, this crisp edged wine is made in the traditional French style, called "saignee" or literally to bleed. Essentially a "blanc de noir" or white from red, the ripe red grapes impart their aromatic personality to the lightly colored wine.

Ten percent of the juice was quickly (within the first 1-2 hours) drawn off the just-picked fruit, ensuring a delicate carnation-pink hue from the short skin contact. Then all varieties were fermented in 100% neutral French oak & then stainless steel aged in their respective vessels before blending together. Bone dry, the wine is an ideal aperitif, summer and fall quaffer, contributing a light fruitiness and refreshing citrus tang.

VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Anna's Estate & Glenrose Vyd

Elevation: 1200-1900 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

100% neutral French oak fermented & 100% stainless steel aged

Harvest dates: Syrah 8/31/12, Pinot Noir 9/1/12, Grenache Noir

9/18/12, Mourvedre 9/25/12, Cinsault 9/21/12, Counoise 10/11/12

Alcohol: 14.7%

Unfined.

VINTAGE DETAILS

Varieties: Syrah 29%, Pinot Noir 24%, Grenache Noir 20%,

Mourvedre 16%, Cinsault 7%, Counoise 4%

Cases: 600

Release date: 9/2013

CA suggested retail: \$16

