

AROMA

red berry preserves, campfire smoke, graphite minerality, cracked pepper

FLAVOR

blackberry-plum compote, creamy oak, dark chocolate, Guatemala-Antigua espresso roast

FOOD PAIRINGS

Moroccan style grilled chicken brochettes, braised veal shanks, broiled lamb chops with mint chimichurri

Adelaida's seven distinct family owned vineyards lie in the hillside terrain of Westside Paso Robles, 14 miles from the Pacific Coast. Ranging from 1500 – 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 40-45 degrees.

Our unique climate is ideal for Syrah, lending to thick pigmented skins and elegant acidity. The grape also gets personality from our calcareous shale soil. Remnants of sea creatures give further definition to its flavor profile, adding minerality and a sense-of-place. Sustainable vineyard practices and low yields are keys to expressing the grape's full potential. A dense, yet supple flavor is the result of the confluence of nature and mans intervention.

Rebounding from the cool harvest of the previous year, 2012 was a classic Paso summer, which promoted vigorous growth. Judicious "green harvesting" thinned the crop to optimum yields. Fruit was picked in early to mid September, destemmed and fermented with native yeast in open-top vats with twice daily punch-downs. The wine matured in puncheon sized French oak barrels for 20 months.

VINEYARD DETAILS

AVA: Paso Robles
Vineyard: Anna's Estate Vineyard
Elevation: 1800-1900 feet
Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 20 months in 100% French oak; 57% new
Harvest dates: 8/29/12 thru 9/15/12
Alcohol: 15%

VINTAGE DETAILS

Varietal: 100% Syrah
Cases: 638
Release date: 10/2014
CA suggested retail: \$32

