

ADELAIDA

Syrah 2013
Anna's Vineyard · Adelaida District

AROMA

crushed blackberries, coffee bean rub, hint of game

FLAVOR

blackberry-blueberry compote, fine dark chocolate, cumin spices

FOOD PAIRINGS

lamb ragout with olives and peppers, beef stew with vegetables, leeks and Crimini mushrooms, French onion soup with thyme and Gruyere crostini

Adelaida's 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 and afternoon blasts of cool marine air, a diurnal temperature swing of 40-50 degrees.

Syrah, the noble grape of France's northern Rhône Valley, is the adopted grape of Paso Robles. At home in the warm/cool climate of the Westside mountain terrain, it shows subtleties beyond the bombastic fruit jam of hotter interior sites. We have benefited from superior wine material brought to the region from Châteauneuf-du-Pape in the late 1980's. Our ridge-top plantings, spread across 12 ½ acres are divided into five blocks, with five different ENTAV certified clones. Picked for suitability to soil conditions and flavor diversity, they make five different wines which ultimately will be knit together in an ideal blend.

2013 brought warm conditions and occasional heat spikes, thickening skins and producing a deeply colored pigment and dramatic full flavors. Picked in mid September the arriving fruit was hand sorted, de-stemmed and fermented in open top vats with a small amount of stem inclusion. A few lots were co-fermented with viognier. Fermentation included daily punch downs and pump overs, and the wine ultimately matured in a combination of barrel sizes (40% new) for 14 months. The finished wine shows enormous density without over-ripeness. Drink now through 2023.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Anna's Vineyard

Elevation: 1595 - 1935 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA:

Barrel aged 14 months 100% French oak; 40% new

Harvest date: 8/23/13 through 8/28/13

Alcohol: 15.5%

VINTAGE DETAILS:

Varietal: Syrah 100%

Cases: 822

Release date: September 2015

CA suggested retail: \$40

