

AROMA

wild strawberries, rosebushes in bloom, lilacs, limestone minerality

FLAVOR

strawberries with orange zest, rose pastille, raspberry puree, minerality

FOOD PAIRINGS

rosemary flatbread with sundried tomato and Serrano ham, warm salad of roasted vegetables, kale & walnuts in pear vinaigrette, crab cakes with chive, basil and red bell pepper

Adelaida's 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.

Adelaida's Version Rosé is fashioned from five Rhône varieties harvested slightly earlier to capture crisp textures and aromatics which balance the full fruit profile.

Grapes were picked in mid to late August, two to three weeks ahead of their counterparts destined for the red wine program. De-stemmed and allowed a brief cold soak, the juice was separated from the skins after 12 hours, inoculated with yeast and went through primary fermentation in stainless tank. Transferred to neutral French oak barrels the wine rested for six months. Very bright with berry aromatics, the wine has a steely, sculpted tension, finishing clean, juicy and lively on the tongue. Appropriate for immediate gratification, drink now through 2016.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1595-1935 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

100% neutral French oak fermented and aged for 6 months

Harvest dates: 8/18/14 through 8/28/14

Alcohol: 13.8%

VINTAGE DETAILS

Varieties: Grenache 45%, Mourvèdre 15%, Cinsaut 15%,

Counoise 15%, Syrah 10%

Cases: 317

Release date: Spring 2015

CA suggested retail: \$20

