

ANNA'S ESTATE VINEYARD

ADELAIDA



ANNA'S RED ADELAIDA DISTRICT - PASO ROBLES 2014

AROMA	Plum and blackberry preserves, roasting meat juices, wild thyme, wet earth.
FLAVOR	Dried cranberries, beef jerky, herbs-de-Provence, North African spice blend
FOOD PAIRINGS	Pan fried lamb chops with rosemary and garlic, braised chicken thighs with mustard and chestnuts, porcini mushroom risotto
VINEYARD DETAILS	Anna's Vineyard 1595 - 1935 feet Calcareous Limestone Soil

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, and a diurnal temperature swing of 40-50 degrees.

Six red grape varieties come together in this year's Anna's red blend. Based on grape varieties originating in France's Chateauf-neuf-du-Pape region this red Rhone style is referred to a GSM blend, emphasizing the dominant grapes - Grenache, Syrah and Mourvedre. This vintage marks an interesting departure from this tradition placing emphasis on Cinsaut and Counoise (a combined 51%), varieties that typically play a supportive role in the mix. This elevation in status is due to refinements in Adelaida's vineyard protocols which have improved grape phenolics (i.e. flavor). All varieties are handled separately, hand sorted, de-stemmed, allowed a brief cold soak and fermented in small lot-sized vats with indigenous yeast, gently worked with twice daily punch downs and pump-overs. The wines matured for 16 months in a mix of different sized French oak barrels, about 40% new. The final blend is a result of many trials and seeks to achieve parity with previous grape compositions, ultimately a savory concoction, fruit at the core with earth, mineral and a sense of meaty complexity. Expressive aromas of blackberries and a subtle roasted meat, herbs-de-Provence quality are restated in the supple textured, well integrated flavors of dark berries, bouillon and smoked herb-olive paste. Drink now through 2020.



VARIETALS	Cinsaut 29%, Mourvèdre 25%, Counoise 22%, Petite Sirah 11%, Grenache 8%, and Syrah 5%	COOPERAGE	16 months in French oak; 40% new French oak
ALCOHOL	15.5%	RELEASE	March 2017
CASES	1080	RETAIL	\$40.00
