

MICHAEL'S ESTATE VINEYARD

ADELAIDA



ZINFANDEL

ADELAIDA DISTRICT - PASO ROBLES

2014

AROMA	Black raspberry reduction, chaparral, clove, smoked meat
FLAVOR	Compote of black fruits, pink peppercorns, charcuterie
FOOD PAIRINGS	Duck breast with Tamarind sauce, Chinese style ribs with guava barbecue sauce, grilled lamb chops caponata (eggplant-tomato-onion-caper relish)
VINEYARD DETAILS	Michael's Vineyard 1580 - 1735 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.

Site and provenance are the keys to the vivid fruit expression in Adelaida's Estate vines. The vineyard is contoured to fit the slope of a steeply rounded hill in the coastal Paso Robles mountain range on mineral driven sub-soils based on fossilized sea creatures. Planted in a traditional head trained, goblet shaped configuration, the vines are widely spaced and produce a low density of only 360 vines/acre. Lacking irrigation, these vines gain character from their deep roots.

Ideally suited to warm sun exposed locations, Zinfandel is a natural for Paso Robles. The 2014 vintage continued the drought conditions plaguing California; however, these dry-farmed vines are surprisingly vigorous. Their exuberance requires a mid-season assessment of crop yields and judicious pruning (dropping excess clusters). Picked for freshness, the harvest emphasizes physiological ripeness. Hand sorted and de-stemmed the "night-time" picked fruit is fermented in small lots in open top vats with daily punch-down cap management. Final maturing in a combination of new and previously used French oak barrels allows integration of wine and wood. The youthful wine is plush with brambly black raspberry fruitiness and a complex underbrush, manzanita-like spice.



VARIETALS	Zinfandel 100%	COOPERAGE	Aged 14 months in 97% French oak barrels (17% new) and 3% American Bareels
ALCOHOL	15.9%	RELEASE	July 2016
CASES	709	RETAIL	\$36.00