

ADELAIDA

Rosé Estate 2015
Adelaida District · Paso Robles

AROMA

Hibiscus flower tea, rose petal, lemon verbena, strawberry-citrus sorbet

FLAVOR

Hibiscus flowers, rose hips, citrus zest, tart watermelon, strawberry

FOOD PAIRINGS

Shrimp salad with mixed baby greens (basil-caper-shallot vinaigrette), arugula and goat cheese ravioli, rosemary-prosciutto flatbread

Inspired by the succulent pink wines of Provence, Adelaida's current release can correctly be called a "purpose made" Rosé. Utilizing six red Rhone varieties, grapes were picked at the beginning of the ripening cycle to enhance the natural acidity. Expressing a mouth-watering, tangy liveliness, its moderate alcohol makes an ideal match for a wide variety of dishes or pure pleasure on its own.

2015 ushered in another warm, low rainfall year but plays into the comfort zone for these more drought tolerant, sun loving varieties. One of the earliest harvests on record for the region (mid-August), grapes were picked at night, clusters were hand sorted then gently pressed off the skins after a mere 2-3 hours (in a membrane bladder press), settled in tank, transferred to neutral barrels, yeast inoculated and fermented at cool temperatures. Final blending occurred just prior to bottling. Pale as salmon skin, the wine is brisk with flavors of rose hips, hibiscus, grapefruit zest, and early season strawberries. Drink now through 2017.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyards: Estate Vineyards

Elevation: 1595 – 1935 feet

Soil type: Calcareous Limestone and Clay

COOPERAGE & DATA:

Aged in 10 year old neutral French oak barrels (98%) & stainless steel (2%)

Harvest date: 8/17/2015 through 9/3/2015

Alcohol: 13.8%

VINTAGE DETAILS:

Varietal: Grenache 51%, Carignan 24%, Cinsaut 14%, Mourvèdre 5%,
Counoise 4%, Syrah 2%

Case: 566

Release Date: April 2016

Suggested retail: \$20.00

