## ADELAIDA

# ANNA'S RED SIGNATURE ANNA'S ESTATE VINEYARD - PASO ROBLES 2017 

| AROMA | Boysenberry, campfire, sweet pipe tobacco, kalamata olive |
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| FLAVOR | Black raspberry, plum sauce, grilled strawberry |
| FOOD | Slow cooked venison stew with carrots and potatoes; grilled portobello |
| PAIRINGS | steaks with avocado chimichurri; braised shortribs in wine reduction |
| VINEYARD | Anna's Estate Vineyard \| 1400-1695 feet |
| DETAILS | Calcareous Limestone Soil |

Adelaida has seven organically-farmed vineyards in the coastal influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these sites lie within the Adelaida District, a sub-appellation in the northwest corner of the wine region. With elevations ranging from 1400-2050 ft, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

2017 brought a late winter storm track with a warming spring and an early bud break. This was a labor-intensive year for the in-house vineyard crew, utilizing organic farming protocols. Late summer heat maximized fruit ripeness. The fruit was picked at night, de-stemmed and quickly followed by optical sorting and foot treading. Fermentation proceeded in concrete tanks with indigenous yeast cultures. The wine matured in a combination of new and neutral French oak barrels.

This GSM-style blend combines the best selections of our red Rhône varietals from Anna's Vineyard. This wine is savory and meaty, with a nose full of smoky campfire, pancetta, black fruits, and sweet pipe tobacco. Dark fruit takes the main stage on the palate, with notes of raspberry and plum sauce, blackberry, and grilled fruit. Drink now through 2028.


VARIETALS

ALCOHOL

CASES
278

COOPERAGE

RELEASE

RETAIL

French oak (50\% new) for 18 months

Fall 2020
\$60

