ADELAIDA DISTRICT

ADELAIDA

TWENTY THREE TWENTY SIGNATURE

ADELAIDA ESTATE VINEYARDS

2018

AROMA Lambert cherry, Plum, White pepper,

Black currant, Limestone chalk

FLAVOR Plum, Chalk, Persimmon, Dill,

Black cherry, Porcini

FOOD Asian ribs with 5-spice rub and Hoisin glaze;

PAIRINGS Grilled bison with black rice and Shiso plum compote

VINEYARD Adelaida Estate Vineyards | DETAILS Elevation 1400 -2050 feet

Adelaida has five 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 feet, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

The 2018 growing season progressed regularly with brisk spring winds, elevated summer temperatures, and cooling throughout the harvest months of September and October. All these factors led to an even ripening and high fruit quality. All fruit was harvested at night as has been our normal practice at Adelaida starting with our 2013 vintage.

Twenty Three Twenty is our exclusive proprietary blend, named for the highest point of elevation in the Paso Robles AVA. This vision was slowly developed to represent the absolute finest of the vintage; the pinnacle of all that each year represents. Being the last of our bottlings every year, it allows our winemaker, Jeremy Weintraub, time to taste through every component. Only after diligently tasting each barrel is the blend created to showcase how distinctly different each vintage can be. It's a testament that represents the best of the best for each year. The wine is characterized by the blue fruit notes of Syrah, richness of Petite Sirah, earth of Mourvèdre, and the powerful structure of Cabernet Sauvignon, all combined to deliver this showstopper from what is a superb vintage. Drink now through 2028.



VARIETAL	Syrah 34%, Petite Sirah 30%, Mourvèdre 17%, Cabernet Sauvignon 15%, Alicante Bouschet 4%	COOPERAGE	Aged in French oak (45% new) barriques and puncheons for 20 months
ALCOHOL	14.9%	RELEASE	Fall 2021
CASES	354	RETAIL	\$100