

AROMA

blackberry compote, smoked barbecue, sagebrush, wild herbs

FLAVOR

black licorice, aged beef, blackberry jam, indian spice blend

FOOD PAIRINGS

barbecued chicken with chipotle-cherry sauce, baby back ribs w/ a black pepper, garlic, mustard seed rub, harissa-crusting tri-tip roast

Adelaida's 7 distinct family owned vineyards lie in the craggy hillside terrain of west Paso Robles, 14 miles from the Pacific coast. Ranging from 1500 – 2000 feet in elevation, these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, a diurnal temperature swing of 40-45 degrees.

Reminiscent of classic old vine style "mixed blacks" this year's Zinfandel Reserve is improved by the dark red berry character of our low cropped Petite Sirah. Like 19th century field blends, the addition of a dollop of a complementary thick skinned variety tweaks the complexity of the base wine, our Estate, dry farmed Zinfandel. Characterized by their heritage clones which utilized cuttings from two pre World War I vineyards, Michael's could be described, in its 10th year, as a second generation old-vine vineyard. In reality, it acts like old vines, with its deep roots, sense of terroir and concentration. Harvested late in a cooler summer season, a selective picking eliminated raisined clusters. Matured for nearly 2 years in large French and Hungarian oak puncheons, it is ready for prime time. Enjoy now through 2017.

VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Michael's Estate Vineyard

Elevation: 1580-1735 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 22 months in Hungarian & French oak; 50% New

Harvest Dates: 9/26/11- 10/3/11

Alcohol: 16.3%

Unfined.

VINTAGE DETAILS

Varieties: 95% Zinfandel, 5% Petite Sirah

Cases: 240

Release date: 2/2014

CA suggested retail: \$50

