

ADELAIDA DISTRICT

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MOURVÈDRE SIGNATURE

ANNA'S ESTATE VINEYARD

2023

AROMA	Blueberry, Dried orange peel, Lavendar, Anise
FLAVOR	Black plum, Hoisin sauce, Smoked manhattan
FOOD PAIRINGS	Beef Bourguignon; Baked chickpeas with tzatiki and mint
VINEYARD DETAILS	Anna's Vineyard 1400 - 1695 feet Calcareous Limestone Soil

Adelaida has 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 2023 growing season at Adelaida was the longest and coolest in 12 years. We received 30.66" of rainfall—10 inches more than in the 2022 growing season—and did not see even a single day hit 100F (although we came close on July 15, when it hit 99.77F). We began picking on September 5. August and September were especially cool, and there were many points when we worried that ripening might not occur before the rains came. Fortunately, October days were nice and warm, and the rains did not begin until November 18, well after our final pick of the year on November 8.

Time and again, Mourvèdre has proven its mettle in the distinctive climate of Paso Robles. Often relegated to a supporting role in blends, this standalone expression is strikingly expressive, opening with bright aromas of blueberry, rose water, and lavender that allude to a lighter version of this varietal. The palate tells a different story, unfolding layers of black plum, hoisin, and hints of smoked brisket. Enjoyable now, this wine will continue to age gracefully through 2033.



VARIETAL	Mourvèdre 100%	COOPERAGE	Aged for 18 months in 30% new French oak barrels
ALCOHOL	14.1%	RELEASE	Spring 2026
CASES	280	RETAIL	\$70.00