

ADELAIDA DISTRICT

ADELAIDA

ROUSSANE

ANNA'S ESTATE VINEYARD

2024

AROMA Granny smith apple, Honeysuckle, Meyer lemon

FLAVOR Nectaries, Buttered popcorn, Honey-soaked apricots

FOOD PAIRINGS Garlic-shrimp scampi over buttered noodles;
Roasted butternut squash & sage ravioli

VINEYARD DETAILS Anna's Estate Vineyard | 1400 - 1695 feet
Calcareous Limestone Soil

Adelaida's organically-farmed estate vineyards are located 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.

The winter of 2023-2024 was cool, with 25.39 inches of rainfall, about average. Spring continued this trend, as Chardonnay budbreak occurred in the third week of March, also typical timing. The rain and cool temperatures kept the soils cool and provided enough water. This was crucial because the following summer was extremely hot. From July 2 to October 7, we had 38 days over 100°F, compared to an average of 10 days. Our clay and limestone soils, along with good cover crops and careful farming, helped the vines survive the heat. The summer of 2024 was California's hottest in 130 years.

Our first standalone varietal Roussanne since 2016, this release begs the question: why did we ever stop making it? Grown in our Adelaida limestone soils, Roussanne—typically known for its weight and viscosity—reveals unexpected finesse here, driven by vibrant acidity and mineral tension. The nose opens with enticing aromas of Granny Smith apple, Meyer lemon, and honeysuckle. On the palate, the wine shows impressive structure and complexity, unfolding layers of nectarine, buttered popcorn, and honey-soaked apricot. A shining example of varietal expression, this Roussanne is drinking beautifully now, yet will reward patience over the next three years.



VARIETAL	Roussane 95%, Grenache Blanc 5%	COOPERAGE	Aged for 9 months in 10% new French oak barrels
ALCOHOL	14.1%	RELEASE	Spring 2026
CASES	95	RETAIL	\$40