

ADELAIDA DISTRICT

ADELAIDA

ANNA'S WHITE

ANNA'S ESTATE VINEYARD

2024

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| AROMA | Fresh lemon juice, White citrus blossom, Hefeweizen |
| FLAVOR | Green apple, Kiwi, Butterscotch, Underripe nectarine |
| FOOD PAIRINGS | Summer salad with arugula, mandarin orange, white blasamic and goat cheese; Seared halibut with whipped potatoes and broccoli rabe |
| 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.

Anna's White blends multiple varietals into a harmonious wine that delivers exceptional balance and drinkability. The 2024 vintage takes a subtle approach, revealing delicate notes of fresh-squeezed lemon, citrus blossom, and wheat beer—reminiscent of a fine Albariño. The palate shifts to bolder territory with vibrant green apple, rich butterscotch, and juicy kiwi. Versatile and inviting, this vintage pairs beautifully with diverse dishes or stands confidently on its own. Drink through 2027.



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| VARIETAL | Roussanne 50%, Grenache Blanc 33% Picpoul Blanc 12%, Muscat Canelli 5% | COOPERAGE | Aged for 9 months in 10% new French oak barrels |
| ALCOHOL | 14.2% | RELEASE | Spring 2026 |
| CASES | 250 | RETAIL | \$45 |