

ADELAIDA DISTRICT

ADELAIDA

TWENTY THREE TWENTY SIGNATURE

ADELAIDA ESTATE VINEYARDS

2023

AROMA Dark chocolate cherries, Black currant, Vanilla, River stone

FLAVOR Black plum, Licorice, Flint, Black tea

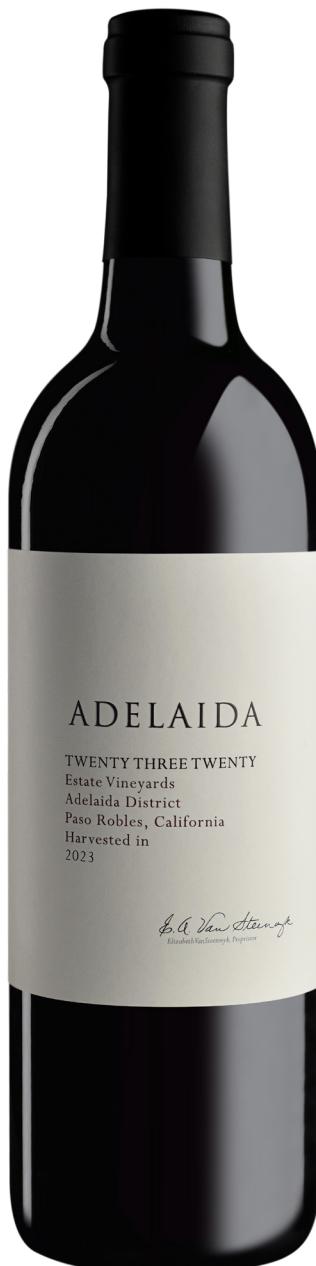
FOOD PAIRINGS Pan seared, cherry-glaazed duck breast with arugula salad; Cinnamon crumb coffe cake

VINEYARD DETAILS Adelaida Estate Vineyards | Elevation 1400 -2050 feet
Calcareous Limestone Soil

Adelaida organically farms 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.

Twenty-three twenty is a meticulously developed blend representing the pinnacle of each vintage. The 2023 was a long growing year, and with extended hangtime, the fruit is given time to develop a myriad of complex expressions. The extended barrel aging brings aromas of Vanilla and black currant to the surface, while highlighting a variety of spice and mineral-driven flavors. Upon first sip, the wine shows off flavors of plum and licorice, almost with an umami component like soy sauce or black tea. This wine will pair wonderfully with rich food and even some desserts. Enjoy now through 2036.



VARIETAL Cabernet Sauvignon 34%, Syrah 29%
Mourvedre 16%, Petite Sirah 15%
Touriga Nacional 6%

ALCOHOL 14.9%

CASES 345

COOPERAGE

Aged for 20 months in 30% new
French oak barrels

RELEASE

Spring 2026

RETAIL

\$110