

ADELAIDA DISTRICT

# ADELAIDA

## ZINFANDEL

MICHAEL'S ESTATE VINEYARD

2023

**AROMA** Ripe red plum, Molasses, French lavender, Nutmeg

**FLAVOR** Tart cherry, Cassis, Cedar, Allspice

**FOOD PAIRINGS** Bbq chicken flatbread with pickled onion;  
Grilled/Smoked Eggplant Parmigiana

**VINEYARD** Michael's Vineyard | 1700 feet

**DETAILS** Calcareous Limestone Soil over Clay

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 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.

The 2023 vintage has proven to be a standout at Adelaida. An extended growing season combined with abundant winter rainfall created ideal conditions for our vines to thrive. Michael's vineyard yielded a truly distinctive Zinfandel, showcasing bold aromas of ripe plum, molasses, and the unmistakable essence of the Adelaida chaparral.

These aromatics carry through to an elegant and expressive palate, highlighted by flavors of tart cherry, cassis, and allspice—nearly reminiscent of cherry cola. This Zinfandel pairs beautifully with barbecue or any burger slathered in BBQ sauce. Enjoy now through 2029.



**VARIETAL** Zinfandel 90%, Petite Sirah 10%

**COOPERAGE**

Aged for 15 months in 30% new  
French oak barrels

**ALCOHOL** 14.6%

**RELEASE**

Spring 2026

**CASES** 865

**RETAIL**

\$45