

# ADELAIDA



## ROUSSANNE GRENACHE BLANC 2002 Paso Robles

### VINEYARD

Glenrose Vineyard, at 1,700 feet of elevation, is contiguous to the Reserve Cabernet block of our Viking Estate Vineyard. Precipitous and steep, its terraced rocky out-croppings and ledges are hewn from a massive limestone-ingrained pyramid. The grapes struggle in this inhospitable environment to give the wine a true sense of place.

### GROWING SEASON

The winter of 2002 was extremely cold — vines drifted into deep dormancy and budbreak was delayed until late March. The change of season showed a change in temperature as early spring was mild with occasional morning frosts. The fruit slowly matured through summer under exceptionally cool growing conditions that were interrupted by several heat spikes. Harvest occurred about two weeks later than usual. Yields were of average size, but the long hang time resulted in great concentration of flavor.

### WINEMAKING

Whole berries were lightly pressed and settled overnight in tank before transfer to 100% neutral French oak barrels. Fermented on native yeasts, the wine subsequently underwent 100% malolactic fermentation and was lees stirred weekly. The Grenache Blanc and Rousanne spent 13 months in oak and were blended some 3 months before bottling.

### TASTING NOTES

Capturing the fragrant essence of an apple orchard, this clean-flavored wine tastes of a pure mountain spring with elements of honeydew melon and flint emerging at the finish. A surprising rich and weighty palate impression comes from sheer ripeness balanced by lively natural acidity. Offers a bright counterpoint against the richness of lobster Etouffee or uplifts the delicacy of fillet of sole with leek sauce. Also brings enough heft to complement spit-roasted chicken in roasting juices (herbs under the skin) or veal saltimbocca (scaloppini style with sage and prosciutto).

### TECHNICAL DATA

Appellation:	Paso Robles	Yield:	2.0 tons/acre
Vineyard:	Glenrose Vineyard	pH:	3.23
Varietal content:	56% Grenache Blanc	TA:	7.1g/L
	44% Roussanne	Finished alcohol:	15.5%
Harvest dates:	Aug. 29 – Sept. 12, 2002	Bottling date:	February 11, 2004
Brix:	25.5	Production:	192 cases
Fermentation:	100% barrel fermented	Release date:	September 1, 2004
Aging:	13 mos. in French oak barrels (100% neutral)	CA suggested retail:	\$24.00