

ADELAIDA



SYRAH 2002 Paso Robles

VINEYARDS

This syrah is a blend of three westside Paso Robles vineyards: our own Viking Estate Vineyard, the neighboring Glenrose Vineyard, and the DeBro Vineyard. The grapes struggle in these inhospitable, mountainous environments 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

With the release of the 2002 vintage wines in general, we have switched from having the wines display copious amounts of overt American oak to a much more judicious use of new wood seasoning and use of the more subtle and traditional European oak forests. The objective is to showcase the heart and soul of our prized mountain vineyards, emphasizing the natural quality of their terroir.

TASTING NOTES

The grape that is building the “new” Paso Robles wine reputation, syrah is also becoming an Adelaida trademark. Coming from 3 high elevation vineyards on the westside, this big chested beauty is full of suave, dense black cherry fruitiness and shapely accents of truffles, mocha and Webber B B Q’d lamb loin. Its opulent, saturated, full bodied character is the result of a pedigreed background of Viking, Glenrose and DeBro Vineyards. Its sheer volume and weight give it the persistency of your mother-in-laws back seat driving. Drink now till 2010.

TECHNICAL DATA

Appellation:	Paso Robles	Yield:	2.5 tons/acre
Vineyard:	Viking Vineyard	pH:	3.5
	Glenrose Vineyard	TA:	6.25 gL ⁻¹
	DeBro Vineyard	Finished alcohol:	14.4%
Varietal content:	100% Syrah	Bottling date:	August 13, 2004
Harvest dates:	Sept. 13 –Oct. 30, 2002	Production:	476 cases
Brix:	25°	Release date:	Nov. 15, 2004
Fermentation:	11–14 days in open top fermenters	CA suggested retail:	\$25.00
Aging:	19 mos. in 72% French oak Barrels, 28% American oak (17% new)		