

# ADELAIDA



## ZINFANDEL RESERVE 2002 Paso Robles

### STYLE

A quintessential reserve blend. Incredibly ripe fruit from the best two zinfandel vineyards we know. Of 114 barrels, only the best 15 were selected for this blend. A wine designed to age, the tight, structured tannins will open up with bottle age, creating a sumptuous zinfandel.

### VINEYARDS

One hundred percent zinfandel sourced from two ultra-premium Westside Paso Robles vineyards; one aged 90+ years and the other 40 years. Both planted on calcareous hillslopes, these vineyards see good diurnal temperature variation, allowing perfect physiological ripeness without becoming over-ripe.

### WINEMAKING

All lots were fermented in small open-top fermenters using native (indigenous) yeasts. 11-13 days primary fermentation on the skins with gentle hand punch-down cap manipulation twice daily. Pressed off at <math><5^{\circ}</math>brix with free-run and press fractions separated. Barreled down to a mixture of French and American oak, predominantly 60 gallon cooperage. Underwent malolactic fermentation in barrel, using both native and inoculated strains. Extended ageing on the lees to improve structure and mouthfeel. Barrel aged for 22 months.

### TASTING NOTES

An incredibly full, rich nose of blackberry and fresh cracked black pepper followed by a huge blackberry and black cherry palate with hints of clove, cedar and integrated oak. An intense Zinfandel worthy of the Prodigal Son.

### TECHNICAL DATA

|                   |   |                      |  |
|-------------------|---|----------------------|--|
| Appellation:      | Paso Robles   | Aging:               | 22 months in French and American oak. 30% new. |
| Vineyards:        | Old Bailey & Martinelli   | Yield:               | 2.0 tons/acre                                  |
| Varietal content: | 100% Zinfandel  | pH:                  | 3.45   |
| Harvest dates:    | Sept 18 & Oct 8, 2002   | TA:                  | 6.75 gL <sup>-1</sup>                          |
| Brix:             | 23.8°-26.5°   | Finished alcohol:    | 15.5%  |
| Average Brix:     | 25.8°   | Bottling date:       | August 6, 2004                                 |
| Fermentation:     | 11-13 days native fermentation in five-ton open top fermenters. | Production:          | 315 cases                                      |
|                   | 100% malolactic fermentation.                                   | Release date:        | April 1, 2005                                  |
|                   |   | CA suggested retail: | \$35.00  |