

ADELAIDA



RHÔNE STYLE RED 2003 Paso Robles

VINEYARDS

The five grape varietals in this blend were from authentic “true-wood” French clones originating in the Châteauneuf-du-Pape region of the southern Rhône Valley. Plantings were established in the early 1990s on the Glenrose Vineyard at an elevation of 1,700 feet in Westside Paso Robles (adjacent to the Reserve Cabernet block of Adelaida’s Viking Estate Vineyard). This difficult site, precipitous and steep, with outcroppings of fractured calcareous soils is hewn from a massive limestone pyramid. Now in their tenth year, these mature vines, stressed in this rock strewn environment, give us low yields of only two to three tons/acre.

GROWING SEASON

Following a winter of typical intermittent storms, an especially warm spring allowed for an early flowering with bud break in mid-March. An extended growing season was marked by occasional morning fogs exposing these mountainous vineyards to transitional mid-day warming and late afternoon marine cooling. The resulting long hang times contributed to full ripening of grape sugars, seed, and skin tannins; ultimately enhanced by balancing natural fruit acidity. Grapes were harvested between September 23rd and September 25th.

WINEMAKING

Lots were lightly pressed and held in open top fermenters with daily punch downs to enhance color and flavor extraction. Following 17 months in mostly neutral French oak (only 18% new barrels), the wines were racked and the final blend chosen to emphasize the high quality Mourvedre fruit. Based on the example of Châteauneuf-du-Pape (where up to 13 varieties are allowed in the blend), we achieved a near term drinkability focusing on complex spicy aromatics with a mere five varietals.

TASTING NOTES

A fruit-forward “Paso” expression of France’s Châteauneuf-du-Pape, this mountain grown wine achieves easy drinkability with aromatic complexity. The core of wild cherry-like fruit is layered with scents of herbs de Provence and a haunting roasted game bouquet. It is a comfortable match for smoked salmon or tapanade spread appetizers followed by herb crusted rotisserie chicken.

TECHNICAL DATA

Appellation:	Paso Robles	Yield:	2 - 3 tons/acre
Vineyard:	Glenrose Vineyard	pH:	3.6
Varietal content:	45% Mourvedre, 20% Grenache, 17% Cinsault, 15% Syrah, 3% Counoise	TA:	5.4 g/L ⁻¹
Harvest dates:	Sept. 23 rd – 25 th , 2003	Finished alcohol:	14.9%
Brix:	24.8	Bottling date:	May 3 rd , 2005
Fermentation:	7–11 days in open top fermenters	Production:	833 cases
Aging:	17 mos. in 100% French oak barrels (18% new)	Release date:	Nov. 1, 2005
		CA suggested retail:	\$26.00