

ADELAIDA



ROUSSANNE GRENACHE BLANC 2004 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 2004 growing season was marked by an incredibly mild winter to spring transition. The vineyards pushed bud almost a full month earlier than normal and while most growers quaking in their boots with the fear of frost, the gods smiled upon us and frost for the most part never became an issue. The mild weather continued into the early summer with the end result being that we started our harvest on August 12th, the earliest date that Adelaida has ever experienced. The great advantage we gained from this climactic anomaly was that we had already picked the majority of our white wine grapes and all our Pinot Noir before the Central Coast was hit by a pretty

substantial heat wave in the second week of September. We ended up with very balanced sugar-to-acid ratios and did not need to make any corrective additions. The 2004 vintage for us here at Adelaida showing very well with great intensity and integrated flavors.

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 Roussanne spent 9 months in oak and were blended a month before being bottled unfiltered.

TASTING NOTES

Capturing the fragrant essence of an apple orchard and minerals, this crisp, clean-flavored wine tastes of a pure mountain spring with elements of honeydew melon and flint emerging at the finish. The rich and creamy-based palate impression comes from balanced ripeness and lively natural acidity. It offers a bright counterpoint to crustaceans and scallops.

TECHNICAL DATA

Appellation:	Paso Robles	Bottling date:	July 14, 2005
Vineyard:	Glenrose Vineyard	Finished alcohol:	14.9%
Varietal content:	52% Roussanne	pH:	3.37
	48% Grenache Blanc	TA:	5.8 g/L ⁻¹
Harvest dates:	Aug 28 th - Sept 3 rd , 2004	Production:	562 cases
Yield:	2.0 tons/acre	Release date:	December 1, 2005
Brix:	25.3°	CA suggested retail:	\$25.00
Fermentation:	100% barrel fermented		
Aging:	9 months, French oak barrels (100% neutral)		