

NEBBIOLO 2005
Paso Robles

Considered one of the great and “noble” red grape varieties, Nebbiolo’s ancestral home is the Alba region of Piedmont northern Italy where it is known mainly under the regional names, Barolo and Barbaresco. Named after the local fog or “nebbia” that occurs in these Roman hills, it is a potentially problematic variety requiring the best exposures to reach maturity. Both in its native Piedmont district and here at Adelaida, Nebbiolo shows its full expression when grown in calcareous, limestone soils. A small block of Italian varietals planted on severe rock faces and outcroppings at nearby Glenrose Vineyard, it reaches its ultimate ripeness in Westside Paso Roble’s contrasting warm day and cool evening microclimate.

An unusually cool late summer prolonged the ripening cycle allowing a late October harvest. Thick skins and good natural acidity are this years fingerprint for Nebbiolo’s firm tannins and crisp edged finish. Following destemming, the grapes were allowed a three day temperate soak leading to an active fermentation on native yeast. Hand punch downs kept the cap of solids immersed in the fermenting juice. The wine, now transferred to 100% neutral French oak barrels, underwent a natural malolactic conversion and remained in barriques on its lees for a full two and a half years.

From the old world to the new world, this Paso Robles interpretation of the famed Barolo varietal shows a classic blood orange color, leading to scents of black licorice, dried cranberry, Lapsang Souchong tea and flambéed orange zest. The complex range of flavors escalates to hints of pomegranates and sweet Balkan pipe tobacco finishing with characteristic big boned structure and chewy tannins. Best decanted or hold in the cellar from three to eight years.

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ADELAIDA

INVECCHIATO
THE GLENROSE VINEYARD • PASO ROBLES



VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Glenrose Vineyard
Elevation: 1,200 feet – 1,600 feet
Grade: 30%
Soil: Calcareous Limestone

HARVEST DATES:

October 21st, 2005

VINTAGE DETAILS:

Varieties: 100% Nebbiolo
Cases: 323 cases produced
Release Date: March 1, 2009
CA Suggested Retail: \$35

TECHNICAL DATA:

Alcohol: 14.1%
pH: 3.74
TA: 6.5 g/L
Brix: 25.5°
Yield: 1-1.5 tons/acre
Fermentation: 18 days in
5 ton open top fermenters; indigenous yeast.

COOPERAGE:

Barrel aged 30 months in 100% neutral French oak
Bottled: March 27th, 2007, Unfined, Unfiltered.