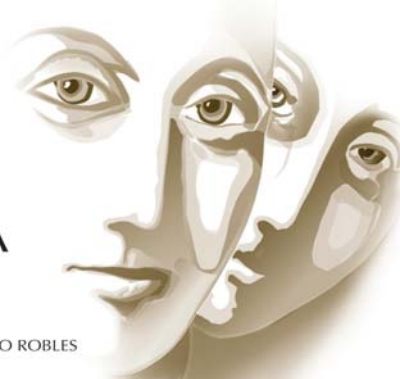


**VERSION 2005**  
**Glenrose Vineyard**  
**Rhône Style Red Wine**

From the folded lunar landscape of the nearby Glenrose Vineyard lies a miraculous “garden” of Rhône grape varieties. These mature 15 year old vines are in sites varying from 1,500-1,800 feet elevation, sourced mainly from chalky limestone terraces and a pyramid shaped rocky outcropping known locally as “Machu Picchu”. Harvested between October 7th and October 26th , each variety was handled separately and put through the usual Adelaida winemaking protocols: native yeast fermentation, daily hand punch downs, native malolactic in barrel, aging (19 months) in French cooperage (25% new barrels), racking to clarify, bottled unfiltered, unfined. A caricature of the mad scientist in his wine lab, Master Culton devoted a full week to blending trials. Known as an “assemblage”, the five grape blend has had six months in bottle to fully integrate the diverse components. The dominant Mourvedre contributes an element of tanned hides and fine Havana cigar wrapper to the ripe fruit character of Humboldt black berries and Damson plums. Soft seamless flavors of dark fruits, aged Kobe beef and Assam tea lead to a velvety, plush finish.

*Version* 2005  
**ADELAIDA**

THE GLENROSE VINEYARD • PASO ROBLES



**VINEYARD DETAILS:**

AVA: Paso Robles  
 Vineyard: 100% Glenrose Vineyard  
 Elevation: 1,200 feet – 1,600 feet  
 Grade: 30%  
 Soil: Calcareous Limestone

**HARVEST DATES:**

September 27<sup>th</sup> – October 26<sup>th</sup>, 2005

**VINTAGE DETAILS:**

Varieties: 41% Mourvedre, 26% Syrah, 26% Grenache, 5% Counoise, 2% Cinsault  
 Cases: 1000 cases produced  
 Release Date: November 1, 2007  
 CA Suggested Retail: \$26

**TECHNICAL DATA:**

Alcohol: 15%  
 pH: 3.53  
 TA: 6.3 g/L  
 Brix: 24.9°  
 Yield: 2 tons/acre  
 Fermentation: 5 ton open top fermenters; indigenous yeast.

**COOPERAGE:**

Barrel aged 17 months in 100% French oak (20% new).  
 Bottled: June 27<sup>th</sup>, 2007, Unfined, Unfiltered.