

VERSION 2006

Rhône Style Red Wine
Paso Robles

Version 2006
ADELAIDA

THE GLENROSE VINEYARD • PASO ROBLES



Showcasing the winemaker's skill in the art of blending, this wine exemplifies the unique synergy of Rhone varietals and the complimentary terroir of Westside Paso Robles. Emphasizing low yields, and its high elevation limestone this vineyard benefited from the nearby Pacific Ocean influence of very cool nights to moderate the ideal warm 2006 Summer temperatures. Fruit is sourced from neighboring Glenrose Vineyard to complete the circle of five grape varieties. Because of wide variations in elevation and microclimates, picking dates were spread out over a five week period, with Mourvedre and Counoise being the latest to ripen.

Arriving fruit is destemmed and allowed a temperate soak of 2-3 days before native yeast activates the fermentation. Each grape variety is handled separately in small, wide, open top vats to promote a high ratio of skin to juice, allowing more oxygenation to encourage the sometimes reluctant yeast activity. Winery temperatures are monitored in the mid to high 80 degree F. range to promote the development of wine aromatics and twice a day hand punch downs of the cap of grape solids promotes gentle and optimum extraction of color, softer tannins and flavor compounds. The new wine (free run) was transferred to barrel, went through a natural malolactic conversion and rested a further 19 months before "assemblage" (the final blending). Increasing use of puncheons (3-120 gal. barrels in this vintage, double the size of normal oak casks) limits oxidative degradation and ensures that the oak spice is a more subtle element in the finished wine.

Internally know as an "MSG", referring to the dominance of Mourvedre, followed by Syrach and Grenache, Version '06 emphasizes a meaty, fine leather aromatic, with lively, cool climate blueberry fruit character, leading to a complex finish of white pepper and fine Havana cigar wrapper. Characteristic of the house style, this wine will improve over the next 12-18 months, as the diverse elements gain harmony, otherwise impatient wine drinkers will be rewarded by decanting for 30 minutes.

VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Glenrose Vineyard
Soil: Calcareous Limestone

VINTAGE DETAILS:

Varieties: Mourvedre 38%, Syrah 28%,
Grenache 22%, Counoise 7%, Cinsault 5%
Cases: 1000 cases produced
Release Date: February 1, 2009
CA Suggested Retail: \$30

HARVEST DATES:

September 6th – October 9th, 2006

TECHNICAL DATA:

Alcohol: 14.5%
pH: 3.54
TA: 6.3 g/L
Brix: 25.9°
Yield: 2 tons/acre
Fermentation: 5 ton open top fermenters;
indigenous yeast.

COOPERAGE:

Barrel aged 19 months in 100% French
oak (30% new).
Bottled: August 21st, 2008
Unfined & Unfiltered.