

MOURVEDRE 2007
 Glenrose Vineyard
 Clone: Tablas Clone A; Rootstocks: 1103P & 140R

2007 marks the first ever Mourvedre as a single varietal wine at Adelaida. Only 198 cases were produced. From its native Spain (known under the names Monastrell and Mataro), vines migrated to the south of France where it flourished until the late 1800's (hit hard by the phylloxera epidemic). It has slowly rebuilt a following among Rhone winemakers, and was brought to California both in early 1900's and just recently a particularly fine clone of the variety was introduced to Paso Robles. Prone to wild gamey flavors the Paso clone is distinct from others, small and sweetly flavored, lending itself to singular interpretation.

Prized for its core of spice tinged fruit in our Version Red blend, it is rare to have sufficient grapes available to make a separate wine. A vigorous warm weather variety, Mourvedre is a late ripener, requiring end of summer sun to reach full maturity. A drought year with well below average rainfall produced low yields at Glenrose Vineyard, Adelaida's neighbor in the Westside mountains, some 14 miles from the cooling Pacific Ocean influence. As always, local calcareous soils devigorate the vines propensity to set even a modest crop load. Arriving grapes are destemmed, allowed a two day ambient soak, followed by fermentation in open top vats with native wild yeast. The cap is manually punched down twice a day and the new wine is transferred to French oak barrels, mostly 500 liter puncheons for a 21 month sojourn.

Richly textured, the wine has a delightful Christmas spiciness to accent the succulent dark plum and sweet pipe tobacco finish. With broad shoulders, this Mourvedre keeps its wild animal character on a leash while delivering tamer hints of rare meatiness and chocolatey overtones. Drink now through 2012.

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ADELAIDA

THE GLENROSE VINEYARD • PASO ROBLES



VINEYARD DETAILS:

AVA: Paso Robles
 Vineyard: Glenrose Vineyard
 Elevation: 1,200 feet – 1,600 feet
 Soil: Calcareous Limestone
 Grade: 30%
 Yield: 2 tons/acre
 Clone: Tablas Clone A
 Rootstocks: 1103P & 140R
 Acres: 7

VINTAGE DETAILS:

Varietal: 100% Mourvedre
 Cases: 198 cases produced
 Release Date: February 1, 2010
 CA Suggested Retail: \$30

HARVEST DATES:

October 11th-23rd 2007

TECHNICAL DATA:

Alcohol: 15.1%
 pH: 3.82
 TA: 5.9 g/L
 Brix: 24.8°
 Fermentation: 5 ton open top fermenters;
 indigenous yeast.

COOPERAGE:

Barrel aged 21 months in 100% neutral
 French oak.
 Bottled: July 7th 2009
 Unfined, Unfiltered.