

VERSION 2007
Rhône Style Red Wine

“Version” demonstrates the synergy of blending grape varieties with vastly different flavor profiles. Mourvedre, Grenache, Counoise and Cinsault from our much acclaimed neighbor, Glenrose Vineyard and distinctive Syrah clones from our own Anna’s Estate Vineyard were combined in this five grape blend. These mountain elevation vineyards share steeply sloping sites, calcareous soils and marine influenced temperatures, all contributing to low yields and definition of character.

Low rainfall characterized the season resulting in compact clusters and small berries, thus a high ratio of skin to juice contributing intensity of color, flavor compounds and suave tannins. The blend is tweaked with a higher proportion of Mourvedre, adding a core of spice and game tinged red fruit, while the increased percentage of Grenache folds in bright red berry suppleness. Syrah adds full body and color, while Counoise and Cinsault add the finishing nuances of racy mountain berry acidity. Made as unique wines the different varieties are fermented with native yeast, fermented in open top vats with twice daily manual punch downs, finishing in mostly puncheon sized 500 liter French barrels for 21 months of maturing. The final assemblage took over two weeks to get it just right.

The wine is perky with distinctive peppery flavors which enhance the succulent ripe plum mid palate leading to a vibrant flash bulb finish of pomegranate and blackberry fruitiness with lingering hints of sweet tobacco leaf. Exciting to enjoy in its immediacy, patient imbibers will be rewarded as the wine melds into a seamless garment of flavors. Drink now or hold through 2014.

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ADELAIDA

PASO ROBLES



VINEYARD DETAILS:

AVA: Paso Robles
Vineyards: Glenrose Vineyard & Anna’s Estate
Elevation: 1,200 feet – 1,900 feet
Yield: 2 tons/acre
Soils: Calcareous Limestone

VINTAGE DETAILS:

Varieties: Mourvedre 42%, Grenache 22%,
Syrah 20%, Counoise 9%, Cinsault 7%
Cases: 1,141 cases produced
Release Date: February 1, 2010
CA Suggested Retail: \$32

HARVEST DATES:

September 22nd – October 23rd, 2007.

TECHNICAL DATA:

Alcohol: 14.9%
pH: 3.67
TA: 5.9 g/L
Brix: 26.2°
Fermentation: 5 ton open top fermenters;
indigenous yeast.

COOPERAGE:

Barrel aged 21 months in 100% French
oak (28% new).
Bottled: July 1st, 2009.
Unfined, Unfiltered.