

VERSION 2007
Roussanne 58%, Grenache Blanc 42%
Glenrose Vineyard Paso Robles

Adelaida's signature white Rhone blend achieves synergy by combining varieties of contrasting character. Roussanne, a redish-gold colored grape native to both the Southern and Northern Rhone contributes a rich and unctuous mouth feel with penetrating scents of wild flower honey and Asian pear. On the other hand, Grenache Blanc, the "albino" cousin of Grenache Noir, delivers vibrant crisp acidity, a crisp apple and mineral tinged flavor profile, the perfect counterpoint to add a bright and salivating element to enhance this unique marriage. Authenticated clones of these varieties were brought first to Paso Robles and California's Central Coast in the mid 1990s, and are still sparsely planted, amounting to just a few hundred acres outside of France. New plantings went into the ground on our estate vineyard in 2006, so until they reach their third or fourth leaf we will continue to receive outstanding fruit from neighboring Glenrose Vineyard, also in the mountainous, limestone hills of the Westside.

Low rainfall characterized the Winter season, resulting in compact clusters of vibrant fruit. The varieties were handled separately, barrel fermented in neutral French oak, continuing through a complete malolactic conversion in the same barrels. Matured for a full year with occasional lees stirring, the wines were combined in tank and bottled.

An alchemy of flavors, Version white envelopes the senses with its scent of honeycomb and wild flowers, a virtual exhibition of Springtime perfume. The finish is a lively contrast of apple crisp freshness and crushed rock minerality. Best enjoyed today with a summer picnic or Thai inspired dishes, Version can be cellared up to 3 years.

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ADELAIDA

PASO ROBLES



VINEYARD DETAILS:

AVA: Paso Robles
 Vineyard: Glenrose Vineyard
 Elevation: 1,200 feet – 1,600 feet
 Grade: 30%
 Soil: Calcareous Limestone
 Clone: Roussanne:Tablas Clone A
 Grenache Blanc: Tablas Clone A
 Rootstock: 1103P
 Planted Acres: 2 (Grenache Blanc),
 6 (Roussanne)

VINTAGE DETAILS:

Varietal: Roussanne 58%
 Grenache Blanc 42%,
 Cases: 420 cases produced
 Release Date: May 1, 2009
 CA Suggested Retail: \$27

HARVEST DATES:

September 1st – 7th, 2007

TECHNICAL DATA:

Alcohol: 13.5%
 pH: 3.33
 TA: 6.75 g/L
 Brix: 25.1
 Yield: 2 tons/acre
 Fermentation:100% barrel fermentation,
 100% malolactic fermentation

COOPERAGE:

Barrel aged 12 months in 100% neutral
 French oak.
 Bottled: April 1, 2009