ADELAIDA

CYBELE

ADELAIDA DISTRICT - PASO ROBLES 2013

Strawberry and blackberry compote, herbs de Provence, and **AROMA**

hazelnut liqueur

Sautéed strawberries with allspice, light veal stock, sage, and thyme **FLAVOR**

FOOD Lamb kebabs with pomegranate glaze, Vietnamese pulled pork

tacos, and Porcini mushrooms risotto **PAIRINGS**

Anna's Vineyard | 1595 - 1935 feet VINEYARD

Calcareous Limestone Soil DETAILS

ALCOHOL

Adelaida's distinct family-owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 14 miles from the Pacific coast. Ranging from 1400 – 2000 feet in elevation these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

Cybele is a Rhône-style blend mirroring the classic wines of the Châteauneufdu-Pape using estate-grown grapes from our mountain vineyards in the coastal hills of Paso Robles. Sometimes referred to as a "GSM", an acronym for the major components of the blend, i.e. Grenache, Syrah ,and Mourvèdre.

Warm weather characterized the 2013 vintage, with occasional heat spikes, but always moderated by the marine influence of the nearby Pacific Ocean. Adelaida's vineyards lie in the newly demarcated AVA, the Adelaida District, characterized by wide daily temperature swings, an abundance of limestone sub-soils and steep terrain. The wine is softly textured, tasting of mulled strawberries and savory flavors reminiscent of roasting pan juices and wild thyme.



Aged for 16 months in new French Grenache 37%, Mourvèdre 21%, Cinsaut COOPERAGE **VARIETALS**

oak (15% new) 18%, Counoise 14%, Syrah 10%

April 2016 RELEASE 15.5%

\$36.00 **RETAIL** 1641 **CASES** HARVEST DATE through