ADELAIDA

SYRAH ESTATE

ADELAIDA DISTRICT - PASO ROBLES
2013

AROMA Crushed blackberries, roasting espresso beans, lavender

FLAVOR Berry compote, blue and black berries, black pepper, dark chocolate

FOOD Barbequed baby back ribs with paprika rub, duck leg stew with barley

PAIRINGS and celery root, Texas beef brisket chili

VINEYARD Anna's Vineyard | 1400 - 1695 feet

DETAILS Calcareous Limestone Soil

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.

Syrah loves a view; a warm weather variety that shows particular nuance in our coastal ranges, it excels on steep slopes and shallow soils. In a nutshell, this describes the Adelaida District, the newly created sub-AVA in the mountain micro-climate of west Paso Robles. Our Estate Syrah comes from five blocks in our south facing Anna's Vineyard, and we achieve complexity by blending these different blocks.

2013 continued the warming trend and low rainfall that has characterized California's weather. Harvested mid-August to early-September, each block was handled separately. Fruit was hand-sorted, de-stemmed, allowed a brief cold soak with twice daily pumpovers, inoculated with, and fermented in temperature controlled, open top vats, continuing with daily pump overs and punch downs. Racked in mostly neutral French oak, the Estate label represents a juicy, spice laden, fruit forward, accessible style of Syrah ready for immediate gratification. Drink now through 2019.



VARIETALS Syrah 100%

ALCOHOL 15.3%

CASES 211

COOPERAGE

Aged for 20 months in French oak

(45% new)

RELEASE

September 2015

RETAIL

\$25

HARVEST DATE

8/30/13 through 9/3/2013