## MICHAEL'S ESTATE VINEYARD

## ADELAIDA

## ZINFANDEL Adelaida district - paso robles 2013

AROMA	Dried cherries, anise, Christmas spice
FLAVOR	Crushed raspberries, cranberries, grated nutmeg, chocolate shavings
food pairings	Barbecued tri-tip with caramelized onions, grilled lamb chops with pistachio salsa verde, carnitas tacos with tomatillo salsa
VINEYARD DETAILS	Michael's Vineyard   1580 - 1735 feet 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.

Michael's Vineyard receives no irrigation, and our 10-year-old vines already look like gnarled, twisted bushes. Widely spaced, at only 360 plants/acre, versus a traditional vine density of 1500-2000/acre, the roots of these head-trained, project deep into the rocky limestone crevices searching for retained soil moisture. The resulting grapes reflect this struggle with a heightened sense of fruit extract.

Capable of producing soaring flavors and deeply resonant ripeness, this idiosyncratic grape variety requires special farming techniques. Mid-season pruning drops excess clusters to reduce the crop load. Multiple picks over a range of fruit maturity spreads out the Zinfandel harvest to ensure freshness and overcome the tendency of uneven ripening. As good as it gets, the 2013 vintage was ideal for achieving optimum ripeness with this quirky grape. Fermented in open top vats with a combination of daily pump overs and punch downs, the wine continued to add for 14 months in a combination of French and a few token American oak barrels (20% new).

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VARIETALS Zinfandel 100% ALCOHOL 15.5% CASES 463 RETAIL \$36.00

COOPERAGE

release Harvest date

Aged for 14 months in a combination of French and American oak (20% new) February 2016 9/20/13 through 10/8/13