

ADELAIDA

SYRAH 2014

SIGNATURE | ANNA'S ESTATE VINEYARD | ADELAIDA DISTRICT

AROMA	Blue and Black fruits, bacon, cured meats, tanned leather hides, damp soil
FLAVOR	Blueberry and blackberry compote, charcuterie, tapenade, light roast coffee
FOOD PAIRINGS	Shanghai Style Braised Pork Belly, Veal Goulash with Caraway and Paprika, Oxtail Stew
VINEYARD DETAILS	Anna's Vineyard 1595 - 1935 feet Calcareous Limestone Soil

Adelaida's seven 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 is an especially good fit for our northwest corner of the Paso Robles AVA, known as the Adelaida District. This mountainous, coastal influenced sub-AVA is closer to France's northern Rhone, considered the ideal climate for Syrah. The stress of low-fertility calcareous soils and the yin and yang of extreme temperature swings gives Syrah precision and definition not found in warmer regions. Harvested at night over 2 weeks in September, the fruit was hand sorted, de-stemmed, allowed a short cold soak and co-fermented with 4% Viognier in concrete vats on indigenous yeast. Following a period of maceration on the skins the "free run" was moved to a combination of new and neutral French oak barrels (various sizes) for 18 months. Deeply colored and densely fruited this masculine wine exhales textbook aromatics of blueberries, smoke and bacon which are reconfirmed in the fleshy, savory flavors of blackberries, salami, leather, lightly spiced with black pepper.

92+ points, Robert Parker's Wine Advocate



VARIETAL	Syrah 96%, Viognier 4%	COOPERAGE	16 months in French oak (40% new)
HARVEST DATE	8/28/14-9/16/14	RELEASE	February 2017
ALCOHOL	15.7%	CASES	504

