## ADELAIDA

## VIOGNIER

## ADELAIDA DISTRICT - PASO ROBLES

2015

AROMA Peach stone fruit, jasmine and crushed sea shells

FLAVOR Citrus zest, lemon verbena, white peach, and tangerine -

Anna's Estate Vineyard | 1595 - 1935 feet

bright and racy

Thai chicken salad and slow roasted pork tenderloin

PAIRINGS

DETAILS Calcareous Limestone Soil

VINEYARD

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.

Viognier (vee own yay), a celebrated white Rhone variety, has literally caught "lightning in a bottle" as evidenced by its rapid growth in California. Beloved for its heady aromatic intensity and rich extract and viscosity it thrives on sparse, well drained soils and is well suited to our low yielding indigenous limestone.

This classic Viognier highlights the fresh limestone soils at its feet. Bright and racy with delicious aromas of stone fruit and fresh white jasmine. Some bright orange citrus aromas and flavors complement the silky richness melding into crushed shell mineral notes. Drink through 2018.

91 points - Connoisseurs' Guide to California Wine
"It is full and slightly fleshy with a neatly fit compliment of freshening acidity and a
very long finish that exhibits great fruity life."



VARIETALS Viognier 100%

COOPERAGE

Aged 9 months in French oak (20% new)

ALCOHOL 15.8%

RELEASE

October 2016

CASES 284

RETAIL

\$35.00