

ADELAIDA DISTRICT



ADELAIDA

CABERNET SAUVIGNON/SYRAH SIGNATURE

TWO VINEYARD BLEND - PASO ROBLES

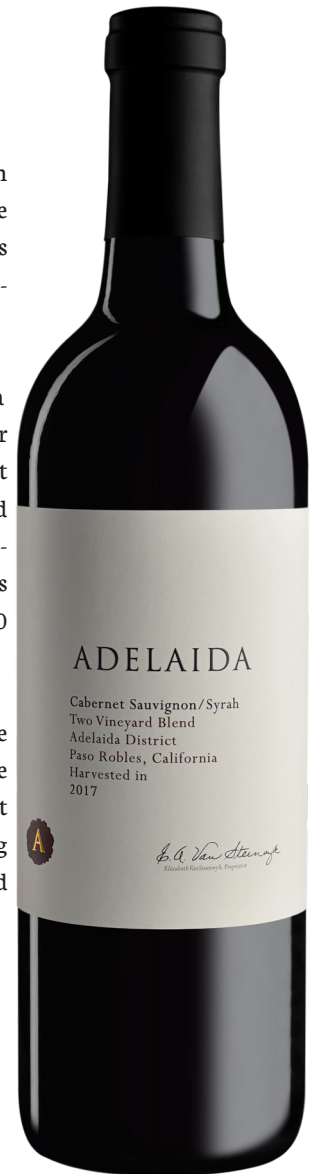
2017

- AROMA** Saddle leather, Cocoa powder, Lavendar essential oil
- FLAVOR** Cherry Dark chocolate, Roasted Kona coffee beans, Brown sugar
- FOOD PAIRINGS** Classic beef Bourguignon; Rosemary lamb chops; Ratatouille
- VINEYARD DETAILS** Viking Vineyard | 1400 - 1700 feet
Anna's Vineyard | 1400 - 1695 feet

Adelaida has six organically-farmed vineyards in the coastal influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these sites lie within the Adelaida District, a sub-appellation in the northwest corner of the wine region. With elevations ranging from 1400 - 2050 ft, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

2017 brought a late winter storm track with a warming spring and an early bud break. This was a labor intensive year for the in-house vineyard crew, utilizing organic farming protocols. Late summer heat lead to low yields of concentrated small clusters, particularly with Cabernet Sauvignon. Harvest commenced in the cool early morning hours and upon arrival at the winery grapes were hand sorted and de-stemmed with a final precision optical sorting which identifies and removes imperfect berries. Fermentation began utilizing indigenous yeast in a combination of concrete tanks stainless steel tanks and barriques. This was followed by a short maceration and finished with 20 months of aging in 60% new French oak.

These two powerhouse grapes combine their best properties in this wine: Cabernet's firm structure and distinctive blackcurrant fruit with Syrah's hearty, broad textures and fleshy savoriness. The two estate vineyards come together to show the precision and high-toned fruit aromatics that are possible in the hills of the Adelaida District. This wine exudes cocoa powder and stewed Bing cherries, with hints of lavender and California Chaparral. On the palate, cassis shows through and is softened by notes of Kona coffee and brown sugar. Drink through 2027.



VARIETAL	Cabernet Sauvignon 50%, Syrah 50%	COOPERAGE	Aged new French oak (60% new) for 20 months
ALCOHOL	15.1%	RELEASE	March 2020
CASES	149 cases	RETAIL	\$75.00