

ADELAIDA DISTRICT

# ADELAIDA

## MOURVÈDRE SIGNATURE

ANNA'S ESTATE VINEYARD

2021

<b>AROMA</b>	Red plum, Cherry pie, California chaparral
<b>FLAVOR</b>	Dark chocolate cherry, Sage, Essence of Pancetta
<b>FOOD PAIRINGS</b>	Lamb gyro with tzatziki sauce; Rainier cherry and goat cheese crostinis
<b>VINEYARD DETAILS</b>	Anna's Vineyard   1400 - 1695 feet Calcareous Limestone Soil

Adelaida has 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 feet, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

The winter months between 2020-2021 were cool and dry, with just 7.25 of rainfall and an average temperature of 51 degrees Fahrenheit. These conditions spurred an early bud break, followed by a moderate spring and warm summer with no heat waves. These conditions allowed harvest to proceed at a mostly predictable pace; the sugars evolved slowly due to limited heat spikes, and the acids remained high across all varietals.

Mourvèdre is a distinct wine with a unique and exotic personality. As you pour it into your glass, you'll notice its deep ruby color and vibrant aromas of black raspberry, plum, and sandalwood. The flavors are equally complex, with notes of pomegranate, pancetta, and lavender blending seamlessly, all supported by smooth tannins. This wine is incredibly versatile and pairs well with a wide variety of foods. It's also a great addition to any wine collection, as it can be enjoyed now or aged until 2030.



<b>VARIETAL</b>	Mourvèdre 100%	<b>COOPERAGE</b>	Aged in 20% new French oak for 18 months
<b>ALCOHOL</b>	14%	<b>RELEASE</b>	Spring 2024
<b>CASES</b>	290	<b>RETAIL</b>	\$70.00