

AROMA

strawberry-red cherry compote, brewed Chinese black tea leaves, nutmeg

FLAVOR

dried cranberries soaked in black tea, garam masala

FOOD PAIRINGS

cold smoked chicken legs in chive-ginger marinade w/ steamed bok choy & cashew salad, Vietnamese "Pho" rice noodle soup w/ thin sliced pork

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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, afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

Grenache is the key blending grape in Châteauneuf-du-Pape blends. It is particularly well suited to warm, dry climates where its tendency to ripen late makes it show a soft textured, almost sweet tasting fruitiness. The Estate Label is used to designate value for money wines with a regional Paso Robles signature and a near term drinking window.

2012 was a return to the more traditional weather conditions of Paso Robles, following a historic cool and wet vintage in 2011. The vines reacted by setting particularly heavy clusters which called for mid-season pruning to return to normal yields. Fruit was picked over a two week period, fermented in open-top vats with native yeast cultures and matured almost exclusively in neutral oak barrels. The wine shows a rosy-blush radiant transparency, with flavors reminiscent of dried cranberries soaked in black tea. The medium weighted texture is suggestive of current drinking, at its best through 2017.

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VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Anna's Vineyard & Hollyhock Vineyard

COOPERAGE & DATA

Barrel aged 20 months in 100% French oak; 5% new

Harvest dates: 9/20/12 & 10/9/12

Alcohol: 15%

VINTAGE DETAILS

Variety: Grenache 100%

Cases: 1110

Release date: September 1, 2015

CA suggested retail: \$25

