

ADELAIDA

ANNA'S RED 2016
ANNA'S VINEYARD | ADELAIDA DISTRICT

AROMA	Red plum tart, liqueur de cassis, sweet cedar, lavender, cinnamon and nutmeg.
FLAVOR	Violet tintured cherry-red plum compote, baking spices, thyme infused meat juices.
FOOD PAIRINGS	Rosemary braised lamb shanks, chicken with 40 cloves of garlic, hearty winter root vegetable stew
VINEYARD DETAILS	Anna's Vineyard Calcareous Limestone and Clay

Adelaida's Estate Vineyards encompass 6 distinctive properties in the coastal influenced Santa Lucia mountain range on the west side of the Paso Robles appellation. These Estate hill-top sites lie in the center of the recently designated 'Adelaida District', one of 11 sub AVAs within the larger region and are distinguished by elevation and slope (1500-2000 ft.), chalk rock sub soils (calcareous limestone) and the extreme diurnal temperature swings (daily 40-50 degree fluctuations). Wines made from these difficult sites are expressions of their unique 'terroir' and show our vineyard's special sense-of-place.

Inspired by the famed red wines of Chateauf-neuf-du-Pape this best-barrel blend enjoys the abundant sun exposure of our steep south facing terroir plus the freedom of re-engineering the order of grapes. A 5 grape synergy emphasizes the pigment rich darker grapes yet the wine shows a succulent berry quality that is a hallmark of fruit ripeness. A rare co-ferment of Syrah and Grenache in neutral concrete tanks seems to promote a definitive fruit-forward strawberry pie character in the finished blend. The remaining Syrah was barrel fermented with a small addition of Viognier which has the effect of lifting the aromatic profile and enhances the cedar and spice of the oak.

2016 was a banner year for growing fine wine grapes. The Central Coast experienced steady, warm temperatures giving us long hang times. Picking (in the early dawn hours) extended from late August through mid September; arriving fruit was cluster sorted, gently de-stemmed and optically sorted. Each days pick was moved to small open-top tanks and fermented with indigenous yeast cultures plus daily punch-downs or pump-overs of the grape skin cap. Wines rested for 18 months in a mix of barrel sizes (puncheons and barriques), exclusively French oak (40% new). Showing an immediacy of lusciousness, a swirled glass exhibits a huckleberry pie and sweet cedar, lavender and cinnamon stick, transitioning to flavors of violet tintured cherry/red-plum compote complexed by savory herb, baking spices and a hint of meat carving juices.

To be enjoyed now through 2023.



VARIETALS	Mourvèdre 38%, Grenache 31%, Cinsaut 16%, Syrah 10%, Counoise 5%	RELEASE DATE	Spring 2019
ALCOHOL	15.3%	RETAIL	\$45
CASES	1,302 cases		
PRODUCED			