ANNA'S RED 2016

ANNA'S VINEYARD | ADELAIDA DISTRICT

ADELAIDA

AROMA Red plum tart, liqueur de cassis, sweet cedar, lavender,

cinnamon and nutmeg.

FLAVOR Violet tinctured cherry-red plum compote, baking spices, thyme

infused meat juices.

FOOD Rosemary braised lamb shanks, chicken with 40 cloves of garlic,

PAIRINGS hearty winter root vegetable stew

VINEYARD Anna's Vineyard | | Calcareous Limestone and Clay

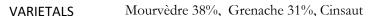
DETAILS

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 Chateauneuf-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 pumpovers 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 tinctured cherry/red-plum compote complexed by savory herb, baking spices and a hint of meat carving juices.

To be enjoyed now through 2023.



16%, Syrah 10%, Counoise 5%

ALCOHOL 15.3% RELEASE DATE Spring 2019

CASES 1,302 cases RETAIL \$45

PRODUCED

