

ADELAIDA DISTRICT



ADELAIDA

MOURVÈDRE SIGNATURE

ANNA'S ESTATE VINEYARD - PASO ROBLES

2016

AROMA Ripe black plums, essence of grilled meat, wild growing herbs and sagebrush

FLAVOR Black raspberry concentrate, rosemary-thyme-sage, white pepper

FOOD PAIRINGS Orecchiette with pumpkin, pancetta and broccoli rabe; tumeric and allspice rubbed chicken breasts sauteed with baked apple slices; grilled sandwiches with bacon, feta cheese and caramelized onions

VINEYARD DETAILS Anna's Vineyard | 1400 - 1695 feet
Calcareous Limestone Soil

Adelaida has 6 sustainably-farmed properties in the coastal influenced Santa Lucia mountain range on the west side of the Paso Robles appellation. Situated on steep hillsides, these sites lie within the 'Adelaida District', a sub AVA in the northwest corner of the wine region. Elevation, slope, chalk rock sub soils and extreme diurnal temperature swings produce wines with distinct expressions of their site.

The Mourvèdre vine thrives in the warm/cool climate of our steep hillsides. This variety is a favorite of our winemaker as our south facing elevated exposures and afternoon coastal breezes give fruit concentration while still retaining the grape's savory game and sagebrush aromatics. Musically, it hits the bass notes of the flavor spectrum.

The 2016 vintage was particularly successful in producing balanced, fruit forward wines, benefitting from the drought related lower yields and the optimum temperatures during the final two months of fruit ripening. Vines are planted in two distinct locations throughout our Anna's Vineyard and this gives our winemaker different characteristics to work with for the final blend. Mourvèdre is always a late picked variety, this was picked at the onset of the fall calendar. Picked at night, the fruit was cluster sorted, de-stemmed followed by optical sorting and foot treading. Fermentation proceeded in concrete tanks with indigenous yeast cultures. The finished wine matured in a combination of traditional barriques and larger puncheons, using new French oak and neutral barrels.

In cuisine, Demi-glace is a reduced bone broth that accompanies hearty meats like ribeyes, or filet mignon. Our Mourvèdre has essences of this 'meatiness'. There are notes of black plums and black raspberries, followed by a sense of aromatic wild herbs and scrub brush. This is rounded out by rich notes of sweet oak and nutmeg, creating a wine that will pair with hearty fall meals. This wine is wound tightly with fruit concentration and a long finish is perfect to enjoy now, with the ability to age into the future. Drink now through 2024.



VARIETALS	100% Mourvèdre	COOPERAGE	Aged in 40% new French oak for 18 months
ALCOHOL	15.6%	RELEASE	Fall 2019
CASES	257 cases	RETAIL	\$60.00