

ADELAIDA DISTRICT

# ADELAIDA

## ROSÉ

ADELAIDA ESTATE VINEYARDS

2021

<b>AROMA</b>	Wild strawberry, Hibiscus, Orange blossom, Rose hips
<b>FLAVOR</b>	Pippin apple, Dried apricot, Fresh raspberry
<b>FOOD PAIRINGS</b>	Ahi crudo with avocado and wonton crisps; Beet and goat cheese salad with pomegranate, and candied walnuts
<b>VINEYARD DETAILS</b>	Anna's Estate Vineyard   1400 - 1695 feet Calcareous Limestone Soil

Adelaida organically farms 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.

Adelaida's rosé is made from estate grapes, grown and picked specifically for rosé rather than as a by-product of red wine production. As the blend incorporates four estate-grown grapes, harvest progresses over several weeks to ensure the desired flavor profile is achieved. The decision to pick is by taste, not the numbers. With no additional skin contact, these grapes go straight to press. Each of the multiple pickings were hand sorted, lightly pressed with juice settling overnight, and transferred to 'neutral oak' barrels & concrete eggs where it fermented using indigenous yeast cultures. The wine matures in oak barrels & concrete eggs for four months.

This contemporary style of rosé has a visually appealing delicate salmon hue. The color and aromatics harmonize with the likes of just-picked wild strawberries, hibiscus tea, and tangerine zest. The palate is complex with the essence of Pippin apple, raspberry, and dried apricots. For the first time, Adelaida fermented and aged Cinsaut and Counoise in concrete eggs to increase the mineral-driven intensity and add a fruit-driven component and roundness to the mouthfeel. This crisply textured, yet juicy sipper begs to be opened. Enjoy in its youth.



<b>VARIETAL</b>	Mourvèdre 38%, Grenache 33%, Cinsaut 18%, Counoise 11%	<b>COOPERAGE</b>	Fermented and aged in Neutral oak barrels for four months
<b>ALCOHOL</b>	13.5%	<b>RELEASE</b>	Spring 2022
<b>CASES</b>	500	<b>RETAIL</b>	\$30