

ADELAIDA DISTRICT

ADELAIDA

ROSÉ

ANNA'S ESTATE VINEYARD

2023

AROMA	Pippin apple, Tangerine zest, Hibiscus flower
FLAVOR	Watermelon, Red currant, Pomelo
FOOD PAIRINGS	Crab summer rolls with Nuoc Cham; Sun dried tomato & arugula pizza
VINEYARD DETAILS	Anna's Estate Vineyard 1400 - 1695 feet Calcareous Limestone Soil

Adelaida's organically farmed estate vineyards are located 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 ft, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

The 2023 growing season at Adelaida was the longest and coolest in 12 years. We received 30.66" of rainfall—10 inches more than in the 2022 growing season—and did not see even a single day hit 100F (although we came close on July 15, when it hit 99.77F). We began picking Pinot Noir for sparkling on September 5 and followed that with Cinsaut, Syrah, and Mourvedre for Rose on September 8. The next pick for Rose was not until October 5, when we harvested Grenache and Counoise. August and September were especially cool, and there were many points when we worried that things would not ripen before the rains came. Fortunately, October days were nice and warm, and the rains did not begin until November 18, well after our final pick of the year: Cabernet Sauvignon from Tir na nog, on November 8.

Adelaida produces a delightful rosé using grapes grown and picked specifically for this purpose rather than as a by-product of red wine production. This contemporary style of rosé is lively and vibrant, with a purity of fruitiness that combines watermelon, mandarin orange, herbs de Provence, and sea breeze minerality, leading to a prolonged, invigorating citrusy-melon tang. It is a crisply textured yet juicy sipper that is delicious and perfect for any occasion. Serve it chilled and enjoy it over the next 12 months.



VARIETAL	Grenache 64% , Cinsaut 10%, Mourvedre 9% Syrah 9%, Counoise 8%	COOPERAGE	Fermented in neutral oak barrels and concrete eggs for three months
ALCOHOL	13.2%	RELEASE	Spring 2024
CASES	307	RETAIL	\$35