

ADELAIDA DISTRICT



ADELAIDA

SYRAH SIGNATURE

ANNA'S ESTATE VINEYARD - PASO ROBLES

2015

AROMA Violets, crushed black plums, charcuterie, couscous spices, crushed green peppercorns, sweet paprika

FLAVOR Roasting meat juices, blackberries, black olives, hickory smoked bacon

FOOD PAIRINGS Grilled leg of lamb rubbed with North African spice paste; Beef ribeye roast with crushed peppercorn crust; Venison Osso-Bucco with ancient Roman marinade

VINEYARD DETAILS Anna's Vineyard | 1500 - 2000 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 'terrior'.

Anna's Vineyard is devoted to The Rhone. Planted on an elevated south facing ridge at 1900 feet, the site represents over 50 acres of 10Rhone grape varieties. The Syrah, dating from 2001, is the most prominent grape, covering over 12 acres of the steepest terrain, divided among 5 separate blocks. Made in the classic "Cote Rotie style" we coferment a very small amount of Viognier clusters with the Syrah. This technique, done at the Signature "Reserve" level only, enhances the Syrah aromatics and amplifies the color.

2015 was the 4th year of an extended drought that brought stress and low yields. A further insult to grape farming was cool and windy conditions during flowering, producing a diminished berry count. The smaller crop resulted in excellent concentration and fruit extract. The wine was matured in French oak (40% new) for 18 months in a mix of barrique barrels and large hogshead sizes.

Incredibly dense and impenetrable with cafe noir pigmentation the wine is a contrast between voluptuous silky textures and a center-of-earth compaction reminiscent of a high speed blend of blackberry and blueberry preserves, bacon, black olives and smoked paprika spice. It remains precise and focused with bright natural fruit acidity further accented by violets, rosemary and crushed peppercorns. Drink now through 2025.



VARIETALS 96% Syrah, 4% Viognier

COOPERAGE Aged in 40% new French oak for 18 months

ALCOHOL 15.7%

RELEASE Fall 2017

CASES 242 cases

RETAIL \$75