

ADELAIDA DISTRICT

ADELAIDA

ZINFANDEL

MICHAEL'S ESTATE VINEYARD - PASO ROBLES
2017

AROMA	Boysenberries, Thanksgiving cranberry sauce, baking spices, underbrush
FLAVOR	Boysenberry-black raspberry-cranberry compote, hoisin sauce, nutmeg
FOOD PAIRINGS	Mexican style carnitas tacos; chicken tikka masala; Asian spiced Thanksgiving turkey
VINEYARD DETAILS	Michael's Vineyard 1700 feet Calcareous Limestone Soil over Clay

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 (calcareous limestone) and extreme diurnal temperature swings (averaging 45 degrees) produce wines with distinct expressions of their 'terroir'.

Michael's Estate provides an ideal location for Zinfandel with mostly southern exposures, situated on a rolling hillside terrain at 1700 ft. elevation. Here, head-trained, dry farmed "heritage" vines (transplanted scions from two century old Paso Robles vineyards) produce small yields of concentrated flavorful fruit.

2017 brought a late winter storm track with a warming spring and an early bud break. This was a labor-intensive year for the in-house vineyard crew, utilizing organic farming protocols. Late summer heat maximized ripeness. Night harvested in the final weeks of September, the incoming clusters were hand sorted, de-stemmed and optically sorted to remove individually flawed grapes. Traditional foot treading prepared the grapes for fermentation in concrete vats using indigenous yeast cultures. The finished wine matured in a combination of French barrels and large Hungarian puncheons (50% new oak) for 15 months.

Deep ruby color suggests the wine's plump texture of boysenberry, cranberry, baking spices aromas which seque-way to a saturated fruit filled palate of ripe black raspberries. The pure berry flavors are accented with notes of ground nutmeg and hoisin sauce lightly dusted with black pepper. Current enjoyment is recommended (over the next 3 years) shining a light on the wine's exuberant fruit. Drink up by 2022.



VARIETALS	100% Zinfandel	COOPERAGE	Aged in a combination of French barrels & large Hungarian puncheons (50% new) for 15 months
ALCOHOL	15.5%	RELEASE	Fall 2019
CASES	494 cases	RETAIL	\$45
