

# 2019 SPRING SIGNATURE WINE CLUB NEWSLETTER



Happy spring! In the vineyard, the 2019 growing season has been off to a great start and the Adelaida Estate is filled with a sea of mustard yellow. This season has brought us around 27 inches of rain thus far and the 2019 vintage will benefit greatly. Along with cooler daytime highs this, beautiful weather has kept the vines dormant and ready to burst with the first sign of warmer weather. Even with all this wet weather, we remain focused on water conservation as we strategically plan for spring tillage. Overall, we are thrilled for the coming harvest.

In this newsletter, we have a few exciting things to share including tasting notes on your recent shipment, a Q&A with the winemakers, upcoming spring events, and more.

## FEATURED EVENT



### *Spring Winemaker Dinner*

May 11th | 6:00pm - 9:00pm

Join us for an intimate reception and three course dinner paired with delightful Adelaida wines. Each wine poured is paired with a custom menu created by Chef Alex Martin of Crush Catering.

\$145 per member with code 2320

## FEATURED TASTING



### *Library Tasting*

Available Friday-Sunday at 11:00am

Relax in our brand new Library wine cellar filled with wines dating back to our first vintage in 1981 while tasting through a flight of limited-production Signature wines and library releases.

\$75 per person | \$50 per member



## SIGNATURE WINE CLUB SELECTION

### **2015 Twenty Three Twenty** - \$80.00/members

94 points, Robert Parker's Wine Advocate

32% Syrah, 22% Petite Sirah, 20% Mourvèdre, 20% Cabernet Sauvignon, 6% Viognier | Like a master stonemason fitting the building blocks of a great cathedral each chosen grape variety fits into place creating a harmony of flavors - dense black fruits, the aroma of roasted red pepper skins, damp earth and a long languorous dark chocolate infused spice laden finish.

### **2016 Cabernet Sauvignon Syrah Signature** - \$56.00/members

Cabernet Sauvignon 50%, Syrah 50% | The finished wine conveys the suave richness of creamy milk chocolate and ripe cherries wrapped in a vicuna coat of mulled Christmas spices and sweet cedar. It is a wine of reigned-in power yet possessing a full attack of black and blue fruits in a velvety embrace.

### **2013 Nebbiolo Signature, Glenrose Vineyard** - \$48.00/members

Known for its unique color, brick orange, its opulent perfume reminiscent of rose petals, woodsmoke, and autumnal earth, it surprises first time imbibers with its strong tannic backbone and super bright acidity, hallmarks of the variety. Needing the accompaniment of food to tame its grippy tannins, it mellows with time, possessing great ageing potential.

### **2015 Anna's Red Signature, Anna's Vineyard** - \$48.00/members

94 points, Purely Domestic Wine Report | 92 points, Wine Advocate

A blend of 38% Syrah, 31% Mourvèdre, 18% Grenache, 10% Petite Sirah and 3% Viognier, the 2015 Anna's Red Signature reveals aromas of red and black berries, bay leaf, dark chocolate and subtle grilled meats. On the palate, it's full-bodied, supple and generous, with a succulent core of fruit, melting tannins and a pure, flavorful finish. This is a nicely balanced, generously fruit-driven wine to enjoy over the next handful of years.

### **2011 Syrah Block 5 Reserve, Anna's Vineyard** - \$60.00/members

94 points, Wine Advocate

The 2011 Syrah Block 5 Reserve is awesome. Sporting an inky opaque purple color, it has gorgeous black raspberry, cassis, licorice, toasted spice and hints of violets that flow to a medium to full-bodied, seamless and incredible pure Syrah that stays lively, fresh and balanced. Made from 100% Syrah and aged 20 months in 60% new French oak, it's hard to resist now, but will thrill for upward of another decade.

### **2013 Cabernet Franc Signature, Viking Vineyard** - \$64.00/members

With fine, elegant tannins, the 2013 Cabernet Franc is filled with aromas of violets, cranberries, cedar spice and black tea. It is rounded by the flavors of red plum, pomegranates, and green peppercorns.



## Q&A WITH THE WINEMAKERS

As we near the next round of bottling, the lab is filled with sample bottles, calculators, notes of paper, and our winemakers tasting and re-tasting the up and coming vintage. I sat down with the winemakers to discuss how they create the wines and find out more.

**Winemakers: Winemaker Jeremy Weintraub (JW) and Assistant Winemaker Ryan Bosc (RB).**

**Q. You bottle at the end of April, what are the steps that prepare you for that? When you do start the process?**

**RB & JW.** At Adelaida, we bottle three times a year and we start “creating” the wines about 2-3 months before that. For the April bottling, we started in mid-February. Our first step is pulling samples of each batch of each varietal. One varietal will have many batches examples include different vineyard blocks, different harvest (picking) dates, and different fermenters all of the same varietal (one batch will include several barrels). We taste through each batch and rate them based on balance, flavor, aroma, and what level of wine we think the batch will go to.

About two weeks later, we take more samples and start combining the batches of the same rating to create

a base wine. From there, we will add different batches, more of certain batches or less to create more balance, bring out aromatics, or soften tannins. This is where we create a rough draft of the final wines.

A few weeks later we bring every barrel up to the cellar to taste them individually before putting them in the tank. Since we have only tasted the wine in batches, this is the first time we taste every single barrel (which can be up to 150 different barrels). By doing this, we are ensuring that each barrel is going to its appropriate blend.

**Q. How is the process different when you are making a single varietal like Syrah vs. a blend like Anna's Red?**

**JW.** All Adelaida's wines are "blends." Even if we are making a 100% Syrah, the bottled wine is a blend of different barrels, different blocks from the vineyard, and so on. The process is very similar but sometimes we are blending batches of the same varietal and other times batches of different varietals together.

**RB.** And sometimes the single varietal takes more time and more blending trials because we can't just throw in another varietal to add more balance or color or whatever we feel would enhance the wine. It must come from within batches of that varietal.

**Q. What is your inspiration when it comes to a blend specific wine? Do you try and use the same varietal mix year after year?**

**RB.** I would say that we take inspiration from the previous years' blend but we in no way try to recreate it. Each vintage is different and therefore no wine or blend can be recreated the following year. That is what I love so much about wine and winemaking. No wine can ever be the same just like you cannot relive your best moments from last year or 10 years ago. We have to learn to make better ones or different moments that are just as special or even more so. I am inspired by the freedom to make a different and maybe even better wine/blend year after year.

**JW.** Rather than blend to a known percentage blend, we look for combinations that speak to the vintage, and so one year Mourvèdre may be the dominant grape and the next year it might be Syrah. Each batch has its own personality and our goal is trying to find the personalities that work best together.

**Q. Since you are currently blending the Rhône's varietals how do you go about holding back certain wines/ barrels for future wine? Example Syrah for the Cabernet Sauvignon/Syrah.**

**JW.** We hold back barrels that for one reason or other as having potential for a future blend. It's hard to pinpoint exactly why we hold back certain barrels and not others. It's a feeling rather than a method.

**RB.** When we taste through each barrel there are so few that really stand out (like really stand out). They stand out because they are the truest representation of the vintage and of that particular varietal. These are the barrels that we hold aside for 2320 and Cab/Syrah, etc. Like Jeremy said, it's not a math equation it's more like a feeling you get with these barrels.

**Q. What is your favorite part of the process?**

**RB.** When Jeremy and I have been blending for a few hours and we don't even have to say anything to each other we just nod and understand that this is it. A complete, balance, elegant, and well... the wine we have been searching/working on.

**JW.** Like I said about personalities earlier, all of the different batches have to work together in the end. The best part is when we arrive at a wine that is greater than the sum of its components.

**Q. What is your least favorite part?**

**JW.** Not pulling enough of a sample and having to go back into the cold cellar!

**RB.** When my friends and family think I just drink wine all day. I mean I do but there is a lot involved.

**Q.** Is there a particular blend or wine that you look forward to every year?

**JW.** I don't have one in particular. I just love that through the process you get a really good idea of what a particular vintage is like and you learn a little more about how different barrels and fermenters affect different varietals or specific blocks in the vineyard.

**RB.** I have two. The first is our Viking Syrah – I love this wine because the vineyard and the site speak for itself. It is a wine that has a true sense of place. The blend is made pretty much as the grapes are delivered early in the morning from the vineyard. The vineyard team makes our job easy.

I also love making the 2320. Each blending/bottling we taste through every barrel and choose those barrels that speak to us, of the vintage, and speak true of the varietal. They are held aside for the 2320. Our hope is that the barrels we have selected as individuals come together in the final blend. It is like magic when the individuals sing together. We know that has long as we pick what is the most reflective of that particular vintage and varietal it will all work together in some magical way.



## BLOG: WHAT IS TWENTY THREE TWENTY

Twenty Three Twenty is Adelaida's non-traditional blend conceived as the optimum expression of our Estate Vineyards for a particular vintage. The blend combines the best blocks and barrels of multiple varietals to create this winemaker tour-de-force wine and showcases the diversity, beauty, and quality of our estate plantings.

The name, Twenty Three Twenty, refers to the US Geological marker on our Hilltop Ranch which marks the highest point in Paso Robles and the Adelaida AVA. Meticulously hand-chosen by Winemaker Jeremy Weintraub and Assistant Winemaker Ryan Bosc, this wine comes from the best barrels in our cellar. Fruit from multiple vineyard sites come together with a synergy that makes a statement about Adelaida's quest for excellence.

*Thank you to Paso Robles for this wine. You can't make a blend like this anywhere else in the world," said Weintraub.*

Since beginning at Adelaida, Weintraub's focus has been to create wine that conveys its origins. Wine that is intense, fragrant, and long-lived. He and our entire winemaking and vineyard team stand by Adelaida's commitment to make the greatest wines possible.

This year's blend emphasizes the weight and density of Syrah, the muscularity of low yield Petite Sirah, savory meatiness of Mourvèdre balanced by the firm structure and fruit precision of mountain Cabernet Sauvignon. A soupçon of Viognier is present as an aromatic enhancer for the red Rhone varieties. The 2015

*Twenty Three Twenty is a true representation of our soil and varietal diversity that like its peak stands alone at 2320.*

vintage produced low yields of excellent quality. The five varieties were picked throughout the month of September. The individual lots were de-stemmed, hand sorted, fermented in small batch oak and stainless steel fermenting vessels using indigenous yeast cultures. Individual wines matured in French oak before blending. Like a master stonemason fitting the building blocks of a great cathedral each chosen grape variety fits into place creating a harmony of flavors - dense black fruits, the aroma of roasted red pepper skins, damp earth and a long languorous dark chocolate infused spice laden finish. This is a complex wine with rewards for additional aging (through 2025) but eminently drinkable now, recommend decanting.

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