

## MOURVEDRE 2008

As this is our last year of a transition to Estate vineyards, portions of Mourvedre were sourced from our neighboring Vineyard. A dedicated collection of Rhône grape varieties, Anna's mountainous 51 acres is divided between six red varieties (35.5 acres), and 4 lower elevation white varieties (15.4 acres) planted in 2007. Red varieties benefit from ideal sun exposure and exhibit the nuanced flavors of their Westside Paso location, influenced by the elevated mountain site. At between 1595-1935 feet, the red varieties lie on an extreme 30 degree slope rooted in devigorating calcareous shale sub soils. At 14 miles from the Pacific Ocean, the afternoon marine air flow accentuates a dramatic 40-50 degree diurnal temperature cool down. All vines, on drip, are planted on lime tolerant rootstock using a vertical shoot positioning training system. Vine spacing is 4 feet between vines and 10 feet between rows, 1089 vines/acre. Yields are maintained at 2 tons/acre. In 2010 Adelaida achieved SIP Certification for our sustainable vineyard practices.

A challenging year, 2008 gave us all the insults that make farming a risky business. Bud break began in late March and continued through April, followed by early spring frosts. Our vineyards lie on steeply sloping terrain which tends to minimize damage to the tender emerging shoots due to the action of gravity pulling the natural air flow down the slope, in essence, friction preventing frost damage. In May, a heat wave caught the late ripening Cabernet during the critical flowering period, resulting in some shatter and uneven clusters. Unfriendly heat continued into June, but normal summer temperatures prevailed until late August when 100 degree temperatures returned, accelerating the ripening. The harvest began on August 25<sup>th</sup> with the initial picking of Pinot Noir, and continued until the first week of October. In general, wines achieved phenolic ripeness but the shortened growing season and continuing drought resulted in reduced yields.

Dark and saturated red color leads to masculine flavors of penetrating dusky fruits with a roasted quality, trending toward dry aged beef. The aromatics combine elements of Cuban cigar wrapper, olives and subtle gamey notes. Well structured, its rich chewiness hints of dark plums and cocoa.



### VINEYARD DETAILS:

AVA: Paso Robles  
Vineyard: Glenrose, Anna's Estate Vineyard  
Soil: Calcareous Limestone  
Grade: 30%  
Yield: 2 tons/acre  
Clone: Tablas Clone A  
Rootstocks: 1103P & 140R

### VINTAGE DETAILS:

Varietal: 100% Mourvedre  
Cases: 287 cases produced  
Release Date: March 1<sup>st</sup> 2011  
CA Suggested Retail: \$32

### HARVEST DATES:

September 7<sup>th</sup>- October 7<sup>th</sup> 2008.

### TECHNICAL DATA:

Alcohol: 14.8%  
pH: 3.42  
TA: 6.01 g/L  
Brix: 25.5°  
Fermentation: 5 ton open top fermenters;  
indigenous yeast.

### COOPERAGE:

Barrel aged 21 months in 100% French oak  
(31% new).  
Bottled: July 8th 2010.  
Unfined, Unfiltered.