

### AROMA

spiced plums, strawberries in black tea, nutmeg, pink peppercorns

### FLAVOR

red plum compote spiced with nutmeg, strawberry tea, candied citrus peel

### FOOD PAIRINGS

salmon cioppino with fennel garlic and tomato, grilled lamb chops with preserved lemon and mint, duck with dried figs

Adelaida's seven distinct family owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 14 miles from the Pacific Coast. Ranging from 1400 – 2000 feet in elevation these low yielding vines are challenged by chalky limestone soils, afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

Cinsaut is a major player in the warm climate countries of the Mediterranean from Southern France to North Africa, and Corsica. Still rare in California it achieved notoriety when crossed with pinot noir in a South African hybrid known as pinotage. As in Many Côte du Rhône blends, Adelaida uses it to temper the alcoholic ardor of grenache and bring charm and spice to more masculine varieties. A naturally vigorous variety, it is at its best behavior at lower yields, an ideal feature of our calcareous limestone soils. Harvested in late September the fruit was fermented with native yeast in open top fermenting tanks and aged in large French oak puncheons for 19 months. Deceptively light colored, Adelaida's Cinsaut has a supple texture with soft tannins and plush berry flavors. Drink now through 2018.

### VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1595-1935 feet

Soil type: Calcareous Limestone

### COOPERAGE & DATA

Barrel aged 19 months in 100% French oak;

31% new

Harvest date: 9/21/12

Alcohol: 14.1%

### VINTAGE DETAILS

Variety: Cinsaut 100%

Cases: 322

Release date: February 2015

CA suggested retail: \$36

