

AROMA

macerated wild strawberries, cumin, coriander, cardamom, allspice, roasting meat, espresso beans, campfire smoke

FLAVOR

red berries mulled w/ dried rosemary, beef stock, tapenade, a spoon of juices from a Moroccan couscous.

FOOD PAIRINGS

braised beef w/ olives, chicken tagine w/ spring vegetables, pasta w/ wild mushrooms, bacon, and shaved parmesan

Adelaida's distinct family owned vineyards lie in the 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.

The Keeper red blend is designed as a value orientated Rhône style GSM using estate grown grapes from Adelaida's Anna's Vineyard. This year's "model" reflects a re-ordering of the grapes and is technically a GSM+CCC. The key flavor contributors are the sweet berry spice of grenache, the savory and wild herb-like personality of mourvèdre and the smoked meat idiosyncrasy of syrah. The counoise, cinsaut, and carignane add bright berry tartness, more lush red fruit and an indefinable chaparral-underbrush character.

The warm climate of Paso Robles is ideal for these varieties, especially with the extended window of ripeness, syrah arrived late August and continued through October with the final harvest of mourvèdre. All grapes were de-stemmed, fermented in open top vats with native yeast and barrel aged for 19 months. Bottled with our user friendly screw caps, it is ready for enjoyment now through 2017.

VINEYARD DETAILS

AVA: Paso Robles

Vineyards: Anna's Estate Vineyard & other neighborhood vineyards

COOPERAGE & DATA

Barrel aged 19 months in 100% French oak; 34% new

Harvest dates: 8/31/12 through 10/26/12

Alcohol: 14.5%

VINTAGE DETAILS

Varietals: Grenache 37%, Mourvèdre 29%, Syrah 13%, Counoise 10%, Cinsaut 6%, Carignane 5%

Cases: 999

Release date: Fall 2015

CA suggested retail: \$25

