

### AROMA

honeyed grapefruit, peach cobbler, lemon blossoms, toasted hazelnuts, crushed rock

### FLAVOR

white peaches, quince marmalade, tangerine oil, musk melon

### FOOD PAIRINGS

Lobster Newburg, walnut and ricotta filled buckwheat crepes, macadamia crusted chicken w/ orange ginger sauce

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

Viognier's sumptuous aromatics and rich viscosity make it a candidate for regal pleasures. Particularly adaptable to the warm climate and rocky, infertile soils of Paso Robles' mountain terrain it can reveal its full potential. As usual, conjecture mars its origins, some believe it to be an ancient varietal originating on the Dalmatian coast, while recent DNA shows it to be a "cousin" of nebbiolo.

Adelaida's young vines, in their 7<sup>th</sup> leaf, were cropped low to maximize the grape extract. Combined with low rainfall and a classic warm summer growing season they achieved complexity beyond their adolescent years. This wine represents a combination of fermentation in stainless, new and neutral French oak. The finished wine has a balanced framework, both unctuous and crisp at the same time, showing elements of ripe yellow fruits, citrus, white flowers and roasted nuts. Best enjoyed in its youth, drink up by 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 10 months

57% neutral French oak; 26% new French oak;

17% stainless

Harvest dates: 8/20/13

Alcohol: 14.8%

### VINTAGE DETAILS:

Varietal: Viognier 100%

Cases: 420

Release date: January 2015

CA suggested retail: \$35

