

AROMA

honeysuckle, muskmelon, peach blossom, lemon peel, limestone

FLAVOR

peach & apricot compote, pineapple, honey, caramelized grapefruit

FOOD PAIRINGS

trout almandine in brown butter, seared scallops with lemon & dill over couscous, cucumber shrimp gazpacho, prosciutto wrapped melon

Adelaida's family owned vineyards include seven distinct properties totaling approx. 160 acres in the craggy hillside terrain of Paso Robles' west side. Only 14 miles from the Pacific Ocean these are steep and elevated sites (1500 – 2000 feet), characterized by chalk rock limestone soils. Afternoon blasts of coastal air create a daily microclimate that swings 40-50 degrees. Stressed vines produce low yields of precise flavors.

Viognier is in its element in the Paso Robles climate and a classic warm summer added to the stress of the ongoing drought; it produced a heady, viscous, perfumed wine with a mouth coating glycerol component and a blossomed fruit orchard aromatic. The addition of Picpoul Blanc introduces a contrasting pineapple-citrus acidity and a salivating vibrancy. This wine has a multi-dimensional quality with a "phantom" sense of sweetness and a tingling, palate cleansing finish. Night picked grapes were whole cluster pressed, fermented and aged on the lees for 10 months in 100% stainless steel. Best enjoyed in the near term 2014-2015.

VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1,200-1,900ft

Soil type: Calcareous Limestone

COOPERAGE & DATA:

100% stainless steel fermented & aged 10 months sur lie

Harvest dates: Viognier 8/20/13, Picpoul Blanc 9/11/13

Alcohol: 14.3%

VINTAGE DETAILS:

Varietals: Viognier 75%, Picpoul Blanc 25%

Cases: 336

Release date: August 1, 2014

CA suggested retail: \$25

