

ADELAIDA

ANNA'S WHITE 2014
SIGNATURE SERIES | ANNA'S ESTATE VINEYARD | ADELAIDA DISTRICT

AROMA	Cornucopia of tropical fruits: pineapple, mango, and baked flan.
FLAVOR	Custard apple, ripe honeydew melon, pineapple, touch of ginger spice.
FOOD PAIRINGS	Jamaican grilled jerk chicken with mango chutney, Moqueca (Brazilian Fish Stew), Hawaiian Poke Bowl
VINEYARD DETAILS	Anna's Vineyard 1595 - 1935 feet Calcareous Limestone Soil

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 and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

These warm climate adapted varieties have been fine tuned to show lavish fruit with balancing natural acidity. In this wine, the emphasis is placed on the opulent, tropical-like qualities of Roussanne and Viognier with the stabilizing contribution of Picpoul Blanc, an obscure variety prized for its squeeze-of-lemon acidity.

2014 was a warm, low rainfall year which accentuated flavors by holding down yields. Grapes were whole cluster pressed, settled in tank and fermented in neutral oak barrels. We stopped malolactic conversion before completion to maintain the natural crisp accents and offsetting the soft richness inherent in the Roussanne/Viognier profile. Wines continued in barrel for 10 months with once a week lees stirring. Luxuriantly fruity, it is bursting with a riot of exotic aromatics and succulent flavors from ripe pineapple and mango-guava to honeydew melon, finishing with impressions of custard and ginger spice. Drink now through 2019.

91 points, Robert Parker's Wine Advocate



VARIETAL	Roussanne 63%, Viognier 28% Picpoul Blanc 9%	COOPERAGE	Aged for 10 months in French oak (21% new)
RETAIL	\$45.00	RELEASE	April 2016
ALCOHOL	15.3%	HARVEST DATE	8/29/14 through 8/31/14
CASES	227		

