

ANNA'S ESTATE VINEYARDS

ADELAIDA

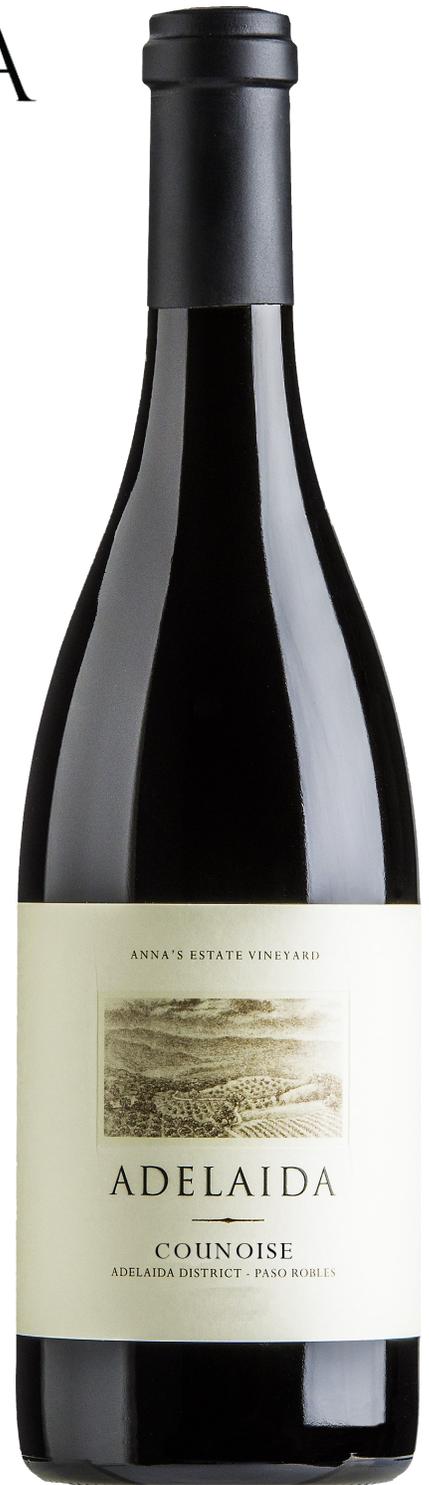
COUNOISE

ADELAIDA DISTRICT - PASO ROBLES
2016

AROMA	Red Jubilee rose, basket of wild strawberries, anise, hints of white pepper
FLAVOR	Tart red plum, cranberry-pomegranate-raspberry, anise seed, ground white pepper
FOOD PAIRINGS	Grilled lamb chop in olive oil-thyme-rosemary paste, Tuna Nicoise, shrimp and andouille sausage jambalaya
VINEYARD DETAILS	Anna's Estate Vineyards 1595 - 1935 feet Calcareous Limestone over Clay

Adelaida's Estate Vineyards encompass 6 sustainably farmed properties in the coastal influenced Santa Lucia mountain range on the west side of the Paso Robles appellation. On steep hillsides they are in the center of the recently designated 'Adelaida District', one of 11 sub AVAs within the larger region, distinguished by elevation (1500-2000 ft.), slope and chalk rock sub soils (calcareous limestone) and the extreme diurnal temperature swings (averaging 45 degrees). Wines made from these challenging sites produce distinct expressions of their 'terror'.

First off, the grape is pronounced 'coon-wahz'. It is an obscure late ripening red variety thought to be a native of the Rhone valley. Counoise is the unheralded 'closer' that brings balance and a pleasing tartness and vibrancy to other bolder varieties that dominate Chateauneuf-du-Pape style blends. It achieved a rare purity in the 2016 and prompted our winemaking team to select some of the best barrels for our inaugural bottling. The more moderate seasonal temperatures of the vintage clocked in at 2 ½ degrees below normal and promoted longer hang times. Following a late season, mid October night-time pick the fruit was whole cluster sorted, de-stemmed and optically scanned, transitioning to stainless steel vats where it was fermented with native yeast and ultimately aged in neutral oak barrels for 18 months. Immensely refreshing it has the fine floral elegance of Fleurie, the most charming of the Beaujolais Crus. A drink-now, lightly colored wine, it combines the aromatics of rose blossoms, anise and just picked wild strawberries. Throughout, it maintains succulently delicious flavors of tart red plums, pomegranates and cranberries dusted with white pepper. Serve on the cool side (60 degrees), best appreciated in the near term for its appealing primary fruitiness, it is the wine to take on a first date, enjoy through 2021.



VARIETALS	Counoise 100%	COOPERAGE	18 months in neutral French oak
ALCOHOL	12.8%	RELEASE DATE	November 2018
CASES PRODUCED	242 cases	RETAIL	\$40.00