

ADELAIDA

ESTATE RED

BOBCAT VINEYARD, ADELAIDA DISTRICT - PASO ROBLES

2016

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| AROMA | Grapefruit zest, pomegranate, calla lily |
| FLAVOR | Black cherry, rose petal, sagebrush, river stone |
| FOOD PAIRINGS | Classic Cuban sandwich with a side of salted plantain chips; grilled filet of beef with blue cheese mashed potatoes |
| VINEYARD DETAILS | Bobcat Crossing Vineyard 1965 - 2050 feet |

Adelaida has six organically-farmed vineyards in the coastal influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these sites lie within the *Adelaida District*, a sub-appellation in the northwest corner of the wine region. With elevations ranging from 1400 - 2050 ft, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

Even though 2016 was the fifth year of a prolonged Central Coast drought, it was particularly successful in producing fruit-forward wines of balance. All of the 2016 varieties benefited from the lower yields of a drought year and the optimum temperatures during the final two months of fruit ripening. The fruit was picked at night and arrived at the winery to be de-stemmed and optically sorted. The fruit was fermented in concrete vessels utilizing indigenous yeast cultures, followed by 20 months of maturing in neutral oak barrels.

This is the first vintage Adelaida crafted a dry Portuguese blend, and the results have not disappointed. This bright and deeply violet tinged wine smells of Big Sur chapparral, pomegranate, and calla lily. An exuberant palate follows to include lavender, eucalyptus, and black cherry. A beautiful representation of these Portuguese varietals, the Estate Red will age for years to come but can be enjoyed immediately. Drink this wine now or hold until 2028.



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| VARIETAL | 67% Touriga Nacional, 25% Tinta Cão 8% Souzão | COOPERAGE | Aged in neutral oak for 20 months |
| ALCOHOL | 13.2% | RELEASE | April 2020 |
| CASES | 91 cases | RETAIL | \$35.00 |
