

ADELAIDA DISTRICT



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ANNA'S RED SIGNATURE

ANNA'S ESTATE VINEYARD - PASO ROBLES

2016

- AROMA** Blackberries, blueberries, black plum, thyme, white pepper
- FLAVOR** Compote of ripe blackberries in a reduction of berry juices, Herbs-de-Provence, ground allspice, milk chocolate
- FOOD PAIRINGS** Provençal pizza (garlic oil, fresh tomato slices, black olives, feta cheese); Moussaka (Greek eggplant and ground lamb casserole) Traditional Spanish paella with chicken, chorizo & saffron
- VINEYARD DETAILS** Anna's Estate Vineyard | 1600 - 2000 feet | Calcareous Limestone Soil

Adelaida has 6 sustainably-farmed properties in the coastal influenced Santa Lucia mountain range on the west side of the Paso Robles appellation. Situated on steep hillsides, these sites lie within the 'Adelaida District', a sub AVA in the northwest corner of the wine region. Elevation (1600-2000 ft.), slope, chalk rock sub soils (calcareous limestone) and extreme diurnal temperature swings (averaging 45 degrees) produce wines with distinct expressions of their site.

The Signature edition of our blend combines "best barrels" from three key varieties: Syrah Greanche and Mourvèdre. The wine's character is a melding of the distinctive properties of each grape: Syrah's blue fruit, Greanche's strawberry like juiciness and Mourvèdre's savory, herbs-de-Provence earthiness.

The 2016 vintage was particularly successful in producing very balanced, fruit-forward wines benefiting from the lower yields of a drought year and the optimum temperature range of the final 2 months of fruit ripening. Harvest lasted over an extended 5 week period, early September through mid-October, with the late ripening Mourvèdre coming in at the end. Many separate small picks were required due to the unfolding process of ripening, uppermost blocks first, then preceding down the slope. Picked at night the arriving fruit is cluster sorted & de-stemmed followed by a precision optical sorting of individual grapes. Fermentation used indigenous yeast cultures in both stainless steel and concrete vessels & wines were matured for 18 months in a combination of concrete tanks, barriques and puncheon sized French oak barrels.

Reminiscent of a basket of blueberries and blackberries, with a slight dusting of allspice and white pepper. The dense fruitiness of this wine is complex with hints of Herbs-de-Provence and an assortment of spices - vanilla bean, nutmeg & milk chocolate. It is ready to drink at this moment but additional time will bring a softer texture and a multitude of additional flavors. Drink now through 2024.



VARIETAL	36% Syrah, 36% Grenache, 28% Mourvèdre	COOPERAGE	Aged for 18 months in concrete & 40% new French oak barrels
ALCOHOL	15.5%	RELEASE	Fall 2018
CASES	405 cases	RETAIL	\$60.00