

ADELAIDA

SYRAH

ANNA'S VINEYARD, ADELAIDA DISTRICT - PASO ROBLES

2016

AROMA	Essence of blackberries, blood pudding, sweet pipe tobacco, chocolate shavings
FLAVOR	Blackberry liqueur, plum sauce, glace-de-viande, allspice, cracked black pepper
FOOD PAIRINGS	Granny's deep-south slow stewed chicken; boiled potatoes dipped in melting Alpine raclette cheese; duck gumbo
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 'terrior'.

Syrah, the noble grape of the northern Rhone, is well adapted to the steep, sun exposed hillsides of our coastal ranges. Within the 50 ridge-top acres of Anna's vineyard the 5 Syrah blocks lie on a precarious southwest facing slope. Poor soils, the continuing drought and a warm Indian summer all contributed to additional vineyard stress and compact clusters of highly pigmented grapes. 2016 was a high quality vintage producing dense yet supple textured wines. Multiple night time picks in the middle weeks of September emphasized the variability of ripeness within the vineyard. Fruit was hand sorted, de-stemmed, optically scanned, foot tread and ultimately fermented with indigenous yeast cultures in concrete and stainless tanks. Wines were matured in French oak, balancing new and 2nd use barrels. Deep and brooding, the finished wine is jet black, an opaqueness hinting at its dense core of black fruits, crushed black berries and plum sauce dusted with cracked pepper, chocolate shavings and developing hints of meat glaze. Great ageing potential here, drinkable now for its pure primary fruit flavors, yet will reward patience, enjoy through 2026.



VARIETAL	Syrah 100%	COOPERAGE	Fermented in concrete and stainless steel. Aged in French oak (32% new) for 18 months
ALCOHOL	14.8%	RELEASE	October 2018
CASES	400 cases	RETAIL	\$45.00
