

ADELAIDA DISTRICT



# ADELAIDA

## SYRAH SIGNATURE

ANNA'S ESTATE VINEYARD - PASO ROBLES

2016

- AROMA**      Black pepper, cassis, campfire, plum marmalade
- FLAVOR**      Boysenberry pie, dark chocolate shavings, tobacco
- FOOD PAIRINGS**      Red wine braised beef Ragù with Pappardelle; Za'atar spiced pork-chops with demi-glace thyme mushrooms; Pomegranate glazed Quail
- VINEYARD DETAILS**      Anna's Estate Vineyard | 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 designated 'Adelaida District', one of 11 sub AVA's 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'.

Within the 50 ridge-top acres of Anna's vineyard the Syrah blocks lie on a precarious southwest facing slope. The low rainfall and moderate, yet warm, temperatures of the 2016 season proved ideal for producing wines of deep color and full flavor. 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 and ultimately fermented with indigenous yeast cultures in concrete and stainless tanks. Wines were matured in 60% New French Oak.

This wine shows deep colors of purple almost leaning to black with a nose reminiscent of black pepper, cassis and campfire smoke. The palate brings the meaty characteristics of the wine to light, also showing tobacco, dark chocolate and notes of rich boysenberry pie. This wine has great aging potential, drinkable now for its pure fruit concentration, yet will reward patience. Enjoy now through 2029.



<b>VARIETAL</b>	Syrah 100%	<b>COOPERAGE</b>	Fermented in stainless steel and concrete. Aged in French oak (60% new) for 18 months
<b>ALCOHOL</b>	14.9%	<b>RELEASE</b>	Fall 2018
<b>CASES</b>	400 cases	<b>RETAIL</b>	\$75.00