

ADELAIDA

ZINFANDEL

HEATONS RANCH, WILLOW CREEK DISTRICT - PASO ROBLES

2017

AROMA	Extra ripe blackberry, black raspberry, boysenberry, milk chocolate
FLAVOR	Berry preserves, baking spices, cedar and coconut milk
FOOD PAIRINGS	Mediterranean grilled beef shish kabob with cardmom/cinnamon marinade; Cajun chicken drumsticks with rhubarb cornbread; grilled Italian sausage and radicchio pizza
VINEYARD DETAILS	Calcareous Limestone Soil

Adelaida has six sustainably-farmed vineyards 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 (1500-2000 ft.), slope, chalk rock sub soils (calcareous limestone) and extreme diurnal temperature swings (averaging 45 degrees) produce wines with distinct expressions of their 'terrior'.

Heaton Ranch is a 130 acre family Estate in the Willow Creek sub AVA of Paso Robles. Their Zinfandel block, established in 2004, is dry farmed in traditional "bush vine" style on chalk rock soils. Adelaida was fortunate to acquire this fruit in a year where we experienced a reduced crop from our own Michael's Estate vineyard. Dry land farming is a labor intensive soil tillage technique which involves breaking up (disking) the soil, using the winter cover crop as a natural fertilizer followed by rolling and light compaction to maintain natural moisture. Lacking irrigation, vines search deep into the soil crevices for sustenance at the expense of quantity. Fruit concentration is maximized from the resulting small grapes with higher skin to juice ratios.

2017 was a mixed bag of heavy winter rains, spring warming, normal summer sun and warmth followed by extreme heat in late summer. A mid October harvest brought balance to the uneven ripening, typical of the variety. Night picked, the grapes were cluster sorted, de-stemmed and optically sorted, foot tread and fermented in concrete vats with indigenous yeast. The wine matured for 15 additional months in neutral and new Hungarian oak puncheons. Drink now through 2024.



VARIETAL	Zinfandel 100%	COOPERAGE	Aged in neutral & new Hungarian oak puncheons for 15 months
ALCOHOL	15.3 %	RELEASE	Fall 2019
CASES	336 cases	RETAIL	\$40.00
