ADELAIDA DISTRICT

ADELAIDA

ROSÉ

ANNA'S ESTATE VINEYARD

2024

AROMA Strawberry, White peach, Orangelo Thyme

FLAVOR Raspberry, Fresh pear, Watermelon

FOOD Maine lobster roll;

PAIRINGS Roasted beet, candied pecan, and chevre salad with strawberry

vinagrette

VINEYARD Anna's Estate Vineyard | 1400 - 1695 feet

DETAILS Calcareous Limestone Soil

Adelaida's organically farmed estate vineyards are located 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.

The winter of 2023-2024 was cool, with 25.39 inches of rainfall, about average. Spring continued this trend, as Chardonnay budbreak occurred in the third week of March, also typical timing. The rain and cool temperatures kept the soils cool and provided enough water. This was crucial because the following summer was extremely hot. From July 2 to October 7, we had 38 days over 100°F, compared to an average of 10 days. Our clay and limestone soils, along with good cover crops and careful farming, helped the vines survive the heat. The summer of 2024 was California's hottest in 130 years.

This 2024 Rosé is a beautiful expression of the harmonious blend of Cinsaut, Counoise, Grenache, and Mourvèdre. Its delicate pink hue hints at the crisp freshness, which draws you into the aromas of ripe strawberries, white peach, and subtle floral notes, with a hint of fresh herbs. On the palate, the wine reveals a lively yet refined character. The vibrant red fruit flavors of raspberry and watermelon are balanced by an essence of citrus zest and a faint minerality. The wine is soft, but with a round texture, perfectly balanced with a touch of spice and a lingering finish. This Rosé is light yet complex, making it a versatile pairing for seafood, grilled vegetables, or a fresh summer salad. It's the perfect wine to enjoy by the pool or with friends.



VARIETAL Cinsaut 35%, Counoise 33% COOPERAGE Fermented in neutral oak barrels

Mourvedre 16%, Grenache 16% and concrete eggs for three months

ALCOHOL 12.5% RELEASE Spring 2025

CASES 188 RETAIL \$35