

AROMA

crushed strawberries, cherry pie, nutmeg, Darjeeling tea leaves

FLAVOR

mulled strawberry compote, cherry preserves, baking spices

FOOD PAIRINGS

Vietnamese pork chops, rabbit and artichoke paella, ham, manchego and fig tartines

Adelaida's seven distinct family owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 14 miles from the Pacific coast. Ranging from 1400-2000 feet in elevation these low yielding vines are challenged by chalky limestone soils, afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

Grenache, has been reincarnated as a single varietal where its distinctive personality produces wines of ripe berry fleshiness and heady spiced perfume. When cropped low it can develop a voluptuous sweet fruitiness, more than worthy as a stand-alone red. Its origins are attributed to northern Spain, where it is known as granacha, however research has found identical DNA in 6000-year-old seeds in Sardinia, from the varietal canonau.

Paso Robles has benefited from vine material brought over from Châteauneuf-du-Pape, which we have combined with low vigor root stock. Sultry red berry flavors are accented by background earthiness and an infusion of island spices. Its medium weight suggests current enjoyment. Drink through 2017.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Anna's Estate Vineyard & Glenrose Vineyard

Elevation: 1595-1935 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 19 months in 100% French oak; 15% new

Harvest dates: 9/20/12 & 9/27/12

Alcohol: 14.8%

VINTAGE DETAILS

Varietal: 100% Grenache Noir

Cases: 360

Release date: Winter 2014

CA suggested retail: \$32

