

### AROMA

wild raspberry, fresh blueberry, pink peppercorns, woody with exotic hints of jasmine and orange blossoms

### FLAVOR

vibrant acidity, juicy tart cherry, white pepper, fennel fronds

### FOOD PAIRINGS

marbled rib-eye with pink peppercorn cream sauce, spiced winter squash soup with fennel, grilled Chinese five-spice chicken

Adelaida's 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 and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

A somewhat classic Paso Robles harvest, the 2013 growing season went smoothly without any major heat spikes or cool stretches. It was dry, being the third year with drought conditions, which meant harvest was early and also fast. Yields were slightly down, but the complexity of flavors have proved to be very promising.

Ruby red with a bouquet of briary wild raspberry, hints of floral perfume and spice. This wine has bright acidity reminiscent of fresh tart baking cherries, followed by a long finish with dark fruit, cracked pepper and herbs. Drink now through 2017.

### VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyards: Michael's Vineyard

Elevation: 1580-1935 feet

### COOPERAGE & DATA

Barrel aged 12 months

100% French oak; 20% new

Harvest dates: 9/20/13 through 10/8/13

Alcohol: 15.5

### VINTAGE DETAILS

Varietals: Zinfandel 100%

Cases: 605

Release date: Fall 2015

CA suggested retail: \$25

