

AROMA

fresh strawberries, Mandarin oranges, rose petal pastille

FLAVOR

wild strawberry puree with a dash of rosewater

FOOD PAIRINGS

smoked trout and watercress sandwiches, steamed mussel tapas with Serrano ham and almond slivers

Adelaida's seven distinct family owned vineyards lie in the craggy hillside terrain of Paso Robles' Westside, 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.

Made in the "Provence" style of France's Mediterranean coast, Adelaida's Version Rosé emphasizes the light salmon color achieved through minimal skin contact. Using a technique known as saignee, a small percentage of juice is bled off the red grape skins quickly after the fruit is de-stemmed. Using a combination of tank and neutral barrel fermented lots, the lightly colored juice goes through an extended cool fermentation designed to retain maximum freshness. Proven to prevent oxidation the wine was bottled under Stelvin screwcaps. Based primarily on grenache noir, the addition of both cinsaut and mourvèdre contribute a juiciness and background spice. Served well chilled, Version Rosé is meant for immediate gratification but can be enjoyed through 2015.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1595-1935 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

100% neutral French oak fermented and aged for 4 months

Harvest dates: Grenache Noir 9/5/13, Cinsaut 9/8/13, Counoise

10/9/13, Mourvèdre 10/3/13

Alcohol: 14.6%

VINTAGE DETAILS

Varietal: Grenache 71%, Cinsaut 18%, Counoise 6%, Mourvèdre 5%

Cases: 815

Release date: Spring 2014

CA suggested retail: \$20

ACCOLADES:

90 points. *Wine Enthusiast* – October 2014

90 points. *Wine and Spirits Magazine* – August 2014

90 points. *Tasting Panel, Anthony Dias Blue* – June 2014

