

ANNA'S ESTATE VINEYARDS

ADELAIDA

GRENACHE

ADELAIDA DISTRICT - PASO ROBLES

2014

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| AROMA | Black cherry pie, nutmeg, English-breakfast tea, orange flavored pipe tobacco |
| FLAVOR | Baked cherries, almond extract, cocoa powder |
| FOOD PAIRINGS | Braised lamb shank with rosemary, Hungarian chicken paprikash, Macaroni and sharp cheddar cheese with panko bread crumbs |
| VINEYARD DETAILS | Adelaida Estate Vineyards 1595 - 1935 feet Calcareous Limestone over Clay |

Adelaida's distinct family-owned vineyards lie in the 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.

Grenache Noir accounts for a significant portion of our Rhone grape varieties with total plantings of approximately 17 acres. This wine is a "best barrel" selection from two mature blocks of the ridge-top Anna's Vineyard. Specific viticultural protocols are followed in an effort to both minimize the natural vigor of the plant, employing spring pruning techniques and mid-summer green harvesting to control fruit yields as well as moderating sun exposure through the use of full canopy and shade cloth on the hot, afternoon side of the vine rows.

Vintage 2014 saw a continuation of drought conditions, historically early bud-break, a moderate summer with few heat spikes, and a cool-down in August leading to an early to mid September harvest. Fruit was cluster sorted, de-stemmed, allowed a brief cold soak and fermented with indigenous yeast in concrete vats with daily pump-overs/punch downs. The finished wine was aged in neutral French oak barrels for 16 months. Softly textured and medium bodied, the wine has a succulent, baked cherry fruitiness with spices reminiscent of almond extract and cocoa powder. At its best served slightly cool, now through 2019.



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| VARIETALS | Grenache 100% | COOPERAGE | Fermented in stainless steel and aged for 16 months in neutral puncheons and barrels |
| ALCOHOL | 15.8% | RELEASE DATE | Fall 2016 |
| CASES | 150 cases | RETAIL | \$36.00 |