

ADELAIDA DISTRICT

ADELAIDA

TOURIGA NACIONAL

BOBCAT VINEYARD, ADELAIDA DISTRICT - PASO ROBLES

2014

AROMA	Black plum, nutmeg, English-breakfast tea, orange flavored pipe tobacco
FLAVOR	Blueberry pie, eucalyptus, wet river stone, cocoa powder
FOOD PAIRINGS	Braised lamb shank with rosemary; Hungarian chicken paprikash, Macaroni and sharp cheddar cheese
VINEYARD DETAILS	Bobcat Vineyard Elevation 1960 - 2130 feet Calcareous Limestone

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.

2014 continued the low rainfall and drought conditions on the Central Coast. Summer weather was consistent with the norm for the region, with classic warm days and cool marine-influenced nights. Wines were generous and skin tannins were supple, almost silky. Picked at dawn in early September, clusters were hand-sorted, gently de-stemmed, the resulting pristine whole "berries" were transferred to small-batch fermenting vessels and allowed a brief cold soak with juice pump-overs.

The nose shows a bold wine with hints of English-breakfast tea, violet, and black cherry pie. The flavors tasted on the palate are starkly different than the nose, emphasizing eucalyptus, baked blueberry pie, and wet river stone. All of these come together to create a robust and complex wine that will be a conversation starter. Drink now through 2022.



VARIETAL	Touriga Nacional 100%	COOPERAGE	Aged in neutral French oak barrels for 20 months
ALCOHOL	13.5%	RELEASE	October 2017
CASES	100	RETAIL	\$48
