

ADELAIDA

ZINFANDEL

ADELAIDA DISTRICT - PASO ROBLES
2014

AROMA Dried cherries, anise, Christmas spice

FLAVOR Crushed raspberries, cranberries, grated nutmeg, chocolate shavings

FOOD PAIRINGS Barbecued tri-tip with caramelized onions, grilled lamb chops with pistachio salsa verde, carnitas tacos with tomatillo salsa

VINEYARD DETAILS Michael's Vineyard | 1580 - 1735 feet
Calcareous Limestone Soil

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.

Utilizing a classic dry-farmed protocol, our Michael's Estate Vineyard receives no irrigation. Based on 100-year-old heritage clones, our 10-year-old vines already look like gnarled, twisted bushes. Widely spaced, these head trained vines grow in an 11 x 11 foot grid, at only 360 plants/acre, versus a traditional vine density of 1500-2000/acre. Roots project deep into the rocky limestone crevices searching for retained soil moisture. The resulting grapes reflect this struggle with a heightened sense of fruit extract.

Capable of producing soaring flavors and deeply resonant ripeness, this idiosyncratic grape variety requires special farming techniques. Mid-season pruning drops excess clusters to reduce the crop load. Multiple picks over a range of fruit maturity spreads out the zinfandel harvest to ensure freshness and overcome the tendency of uneven ripening. As good as it gets, the 2014 vintage was ideal for achieving optimum ripeness with this quirky grape. Fermented in open top vats with a combination of daily pump overs and punch downs, the wine continued to add for 16 months in a combination of French and a few token American oak barrels (18% new).



VARIETALS	Zinfandel 100%	COOPERAGE	Barrel aged 16 months; 18% new
ALCOHOL	15.6%	RELEASE	February 2016
CASES	577	RETAIL	\$25.00
		HARVEST DATE	8/31/14 - 9/10/2014