

ADELAIDA DISTRICT



# ADELAIDA

## TWENTY THREE TWENTY SIGNATURE

ADELAIDA ESTATE VINEYARDS - PASO ROBLES

2015

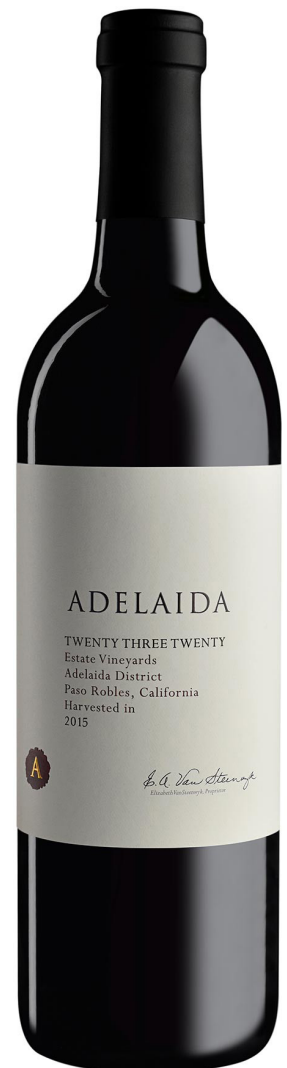
- AROMA** Ripe dark plums, roasted red pepper skins, dark chocolate, paprika
- FLAVOR** Plum pudding, sweet espresso, blackening spices
- FOOD PAIRINGS** Maple-balsamic glazed roast pork tenderloin with grilled apples and onions; slow roasted chicken thighs with adobo sauce
- VINEYARD DETAILS** Anna's Vineyard 1400 - 1695ft | Bobcat Vineyard 1965 - 2050 ft  
Michael's Vineyard 1500 - 1700 ft | Viking Vineyard 1400 - 1700 ft

Adelaida has six organically-farmed vineyards 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.

Twenty Three Twenty is our multi-vineyard proprietary blend. Slowly developed to represent the best of the vintage, this is one of our last bottlings every year allowing the winemakers time to taste through all of its components. Only after tasting every barrel is the blend crafted to showcase the nuances of each vintage to represent the best-of-the-best of each year.

2015 continued the prolonged drought on the Central Coast and vine yields were diminished due to poor fruit-set, caused by a cold snap during flowering called shatter. This viticultural condition occurs when only a small part of the cluster develops into grapes. The remainder of the fruit that never matures is called "shot berries". The fruit was hand-picked at night starting in the second week of October. The grapes were cluster sorted and de-stemmed, before being passed through the optical sorter. Fermentation began utilizing indigenous yeast in a combination of concrete tanks, large oak foudres, and stainless steel. This was followed by a short maceration and finished with 20 months of aging in 65% new French oak.

Twenty Three Twenty expresses bold aromatics of ripe dark plums and 70% dark chocolate with secondary notes of paprika and tamari. The aromas yield to a smooth palate of plum and espresso. These flavors will evolve and develop for years. Drink through 2030.



<b>VARIETAL</b>	Syrah 32%, Petite Sirah 22%, Mourvèdre 20%, Cabernet Sauvignon 20%, Viognier 6%	<b>COOPERAGE</b>	Aged in French oak (65% new) for 20 months
<b>ALCOHOL</b>	15.3%	<b>RELEASE</b>	March 2019
<b>CASES</b>	234 cases	<b>RETAIL</b>	\$100.00