

ADELAIDA ESTATE VINEYARDS

# ADELAIDA

## ZINFANDEL

ADELAIDA DISTRICT - PASO ROBLES  
2015

AROMA	Native hillside scrub (chaparral), raspberries, cumin spice, fine leather hides
FLAVOR	Ripe raspberries, woodsy briar patch, sweet pipe tobacco, spice cabinet
FOOD	Barbecued pulled pork sandwiches, spicy arrabiata penne with Italian sausage, Indian style tandoori chicken
PAIRINGS	
VINEYARD DETAILS	Adelaida Estate Vineyards   1595 - 1935   Calcareous Lime-stone and 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.

The oldest surviving Zinfandel vines in Paso Robles were planted by in 1895 where the coastal hills proved ideal for this hearty, full flavored grape. Using "heritage clones" from two of the oldest vineyards in the region, Adelaida's Michael's vineyard was planted in 2003 on a rolling group of hills in the steep, west side coastal mountains of the property. The vines are dry-farmed with a low density of 360 vines per acre. Their vigor is due to deep roots, porous calcareous soils and vine spacing. Looking more like a collection of bushes, this configuration trains each vine separately, upright on a single stake, known as head trained or goblet (goblet shaped). Picked to emphasize fresh flavors, grapes were harvested in the pre-dawn hours, clusters were hand sorted, de-stemmed and individual grapes were optically scanned to cull out raisins and shot berries. Small lots go through a brief cold soak, fermented on indigenous yeast with daily punch downs, finishing malo-lactic in a collection of new and neutral French oak barrels, maturing for 16 months. Deep woodsy, underbrush aromas lead to flavors of briar, wild berries, sweet tobacco leaf, and cumin spice. At its best now through 2020.



VARIETAL	Zinfandel 100%	COOPERAGE	Aged 14 months in neutral French oak
ALCOHOL	15.6%	RELEASE DATE	March 2017
CASES PRODUCED	328 cases	RETAIL	\$30.00