

ADELAIDA

ROSE

ADELAIDA DISTRICT - PASO ROBLES

2016

AROMA	White flowers, grapefruit, fresh thyme, cantaloupe
FLAVOR	Pineapple-grapefruit blend, herbs de Provence, tingling minerality, cantaloupe melon
FOOD PAIRINGS	Tuna Nicoise Burger (Nicoise salad on a bun), sun dried tomato and arugula pizza, Vietnamese Crab Summer rolls in rice paper
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.

The definition of Rosé in America has changed radically in recent years. No longer a sugar tinged pink quaffer, it is now approached by serious winemakers as the ultimate expression of white wine from red grapes. Rosé wines have long been appreciated in Provence and the Mediterranean coast for their salivating freshness, sheer deliciousness, and range of personalities. A "purpose made" wine at Adelaida, fruit is grown and picked especially to be crafted as a Rosé. Blessed with a Mediterranean-like climate five traditional Rhone varieties are emphasized, all sourced from our mountain vineyards.

Harvested at an intermediate ripeness (20 Brix), the red grapes are hand sorted and quickly moved to a bladder press and gently crushed to separate the juice from the pulp and skins. This ensures its snappy flavor profile and crisp natural acidity emphasizing freshness. Each variety is fermented separately with indigenous yeast in a combination of small batch stainless steel vats and neutral oak barrels. The final blend is assembled after six months. Lively and vibrant the wine has a purity of fruitiness, a weave of grapefruit, mandarin orange, herbs de Provence, sea breeze minerality ending in a prolonged, invigorating citrusy-melon tang. At its best served cold, drink now through 2018.



VARIETAL	Grenache 43%, Cinsaut 18%, Counoise 18%, Syrah 12%, Mourvèdre 9%	COOPERAGE	Fermented and aged six months in neutral French oak and stainless steel
ALCOHOL	12.8 %	RELEASE	May 2017
CASES	464 cases	RETAIL	\$25.00
