

ANNA'S ESTATE VINEYARDS

ADELAIDA

SYRAH

ADELAIDA DISTRICT - PASO ROBLES
2016

AROMA	Essence of blackberries, blood pudding, sweet pipe tobacco, chocolate shavings
FLAVOR	Blackberry liqueur, plum sauce, glace-de-viande, allspice, cracked black pepper
FOOD PAIRINGS	Granny's deep-south slow stewed chicken, boiled potatoes dipped in melting Alpine raclette cheese, duck gum-
VINEYARD DETAILS	Anna's Vineyards 1595 - 1935 feet Calcareous Limestone over Clay

Adelaida has six sustainably farmed vineyards in the coastal influenced Santa Lucia mountain range, on the west side of the Paso Robles appellation. Situated on steep hillsides, these sites lie within the Adelaida District, a sub AVA in the northwest corner of the wine region. Elevation (1500-2000 ft.), slope, chalk rock sub soils (calcareous limestone) and extreme diurnal temperature swings (averaging 45 degrees) produce wines with distinct expressions of their terroir.

Syrah, the noble grape of the northern Rhone, is well adapted to the steep, sun exposed hillsides of our coastal ranges. Within the 50 ridge-top acres of Anna's vineyard the 5 Syrah blocks lie on a precarious southwest facing slope. Poor soils, the continuing drought and a warm Indian summer all contributed to additional vineyard stress and compact clusters of highly pigmented grapes. 2016 was a high quality vintage producing dense yet supple textured wines. Multiple night time picks in the middle weeks of September emphasized the variability of ripeness within the vineyard. Fruit was hand sorted, de-stemmed, optically scanned, foot tread and ultimately fermented with indigenous yeast cultures in concrete and stainless tanks. Wines were matured in French oak, balancing new and 2nd use barrels. Deep and brooding, the finished wine is jet black, an opaqueness hinting at its dense core of black fruits, crushed black berries and plum sauce dusted with cracked pepper, chocolate shavings and developing hints of meat glaze. Great ageing potential here, drinkable now for its pure primary fruit flavors, yet will reward patience, enjoy through 2026.



VARIETALS	Syrah 100%	COOPERAGE	Fermented in concrete and stainless steel. Aged for 18 months in French oak (32% new)
ALCOHOL	14.8%	RELEASE DATE	October 2018
CASES PRODUCED	400 cases	RETAIL	\$45.00