

ANNA'S ESTATE VINEYARD

ADELAIDA



GRENACHE

ADELAIDA DISTRICT - PASO ROBLES

2016

AROMA	Damask rose petals, lavender, fresh raspberries, red bush tea, miso soup
FLAVOR	Raspberry flavored bone broth, orange zest, mild crimini mushrooms, steak tartare
FOOD PAIRINGS	Provencal style braised beef (Daube de boeuf), French onion pizza, Wild mushroom risotto
VINEYARD DETAILS	Anna's Estate Vineyard 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.

Described by the winemaker as the most difficult grape to grow of all 20 varieties in our vineyards, Grenache is a high maintenance, labor intensive vine requiring constant oversight in the vineyard. To achieve optimum fruit expression from our ridge top sites involves a repeating list of manual interventions using our own trained permanent vineyard crew i.e. shoot thinning, removal of laterals, leaf plucking, trimming wings from bunches, installation of shade cloth, green harvesting and limited irrigation, all according to organic protocols. A warm climate variety, Grenache basks in our sun exposed mountain site rising to exotic heights with notes of flowers and penetrating flavors of red fruit, earth and meat.

2016, Paso Robles' 4th year of drought, was a stellar vintage with plentiful summer heat without extreme temperature fluctuations, producing a balanced fruit profile and a mouth filling depth of phenolic matter. Fruit was harvested over 2 weeks in mid September, a night pick, the grapes were cluster sorted, de-stemmed, optically sorted, fermented in small lots in concrete vats and s/s using indigenous yeast cultures, finally maturing for 18 months in unlined concrete vats and large neutral oak barrels. A final blending with Syrah added density, color and structure. Extremely lively, the wine reminds one of blood from a stone, lavender and roses on the nose, raspberries, orange zest and freshly turned earth interplay with the raw meat flavors of steak tartare leading to a long sustaining finish reminiscent of a "mixed grill" of violets, red fruit tea and bone broth enhanced with a mineral lift. Drink now! Age worthy through 2023.



VARIETALS	Grenache 90%, Syrah 10%	COOPERAGE	Fermented in stainless and concrete. Aged for 18 months in 60% concrete and 40% neutral Puncheons
ALCOHOL	15.3%	RELEASE DATE	February 2019
CASES PRODUCED	234 cases	RETAIL	\$40.00