

ADELAIDA

ZINFANDEL ESTATE

ADELAIDA DISTRICT - PASO ROBLES
2016

AROMA	Native hillside scrub (chaparral), raspberries, cumin spice, fine leather
FLAVOR	Ripe raspberries, woody briar patch, sweet pipe tobacco, spice cabinet
FOOD PAIRINGS	Baby back ribs or pulled pork sandwiches
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.

Chief among our six vineyards is a southwest facing block of dry farmed, head trained Zinfandel vines. The offspring of two pre-prohibition transplants these heritage clones are nearing their 15th year and produce low yields of concentrated fruit.

2016 was a banner year for growing fine wine grapes. The Central Coast experienced steady, warm temperatures giving us long hang times. Harvested over two weeks in early September, grapes were hand sorted, destemmed, optically sorted, and small batch fermented on indigenous yeast cultures. Later it was aged in a mix of French and Hungarian oak barrels for 15 months. The finished wine is an expression of its mountain terroir, racy with electric vibrancy of ripe raspberries and cranberries with cinnamon stick spiciness. Best enjoyed in the near term for its exuberant fruitiness, drink up by 2021.



VARIETALS	Zinfandel 100%	COOPERAGE	Aged for 15 months in 20% new French and Hungarian oak barrels
ALCOHOL	14.9%	RELEASE DATE	Spring 2018
CASES	225 cases	RETAIL	\$35.00