

ADELAIDA DISTRICT



ADELAIDA

MOURVÈDRE SIGNATURE

ANNA'S ESTATE VINEYARD - PASO ROBLES

2017

AROMA Blackberry preserves, Cocoa nibs, Finocchiona salami, Violet

FLAVOR Ripe strawberry, Vanilla, Macadamia nut coffee, Cinnamon

FOOD PAIRINGS Grilled Portobello mushroom marinated in rosemary, thyme, garlic, balsamic; Slow braised beef short rib and roasted cauliflower

VINEYARD DETAILS Anna's Vineyard | 1400 - 1695 feet
Calcareous Limestone Soil

Adelaida has six organically-farmed vineyards in the coastal influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these sites lie within the *Adelaida District*, a sub-appellation in the northwest corner of the wine region. With elevations ranging from 1400 - 2050 ft, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

Anna's vineyard boasts 51 mountainous acres that are divided between six red and four white varieties. The red varieties were planted between 2001 and 2004 along a steep south-facing ridge to maximize sun exposure. The white varieties were planted in 2007 at a lower elevation and situated in an east to west orientation to protect the fruit from direct sunlight in the hottest months of the year

In 2017 an early bud break was brought on by a late winter storm that was followed by warm spring temperatures. The late summer heat made for a labor-intensive year for our in-house vineyard team. A stretch of 100 plus degree days led to low yields in the vineyard that ultimately concentrated the flavors in the small berry clusters. Mourvèdre is planted in two distinct locations throughout Anna's Vineyard. The diverse locations give the winemaker different nuances that can aid in the crafting of a well-balanced wine. The fruit was picked at night, de-stemmed and quickly followed by optical sorting and foot treading. Fermentation proceeded in concrete tanks with indigenous yeast cultures. The wine matured in a combination of new and neutral French oak barriques and puncheons

This Mourvèdre boasts an abundance of personality. Blackberry preserves and cocoa nibs coincide in the nose with violet and finocchiona salami. These aromas lead into lush vanilla, blackberry and ripe strawberries that mingle on the palate with cinnamon, nutmeg, and macadamia nut coffee. The flavors lead to a long and lingering finish. Drink now through 2030.



VARIETAL	Mourvèdre 100%	COOPERAGE	Aged in French oak (40% new) for 18 months
ALCOHOL	15.3%	RELEASE	Spring 2020
CASES	282 cases	RETAIL	\$60.00