

ADELAIDA DISTRICT

ADELAIDA

TWENTY-THREE TWENTY SIGNATURE

ADELAIDA ESTATE VINEYARDS

2017

AROMA	Blackberry, Vanilla, Violet, Blueberry pie, Earl Grey tea
FLAVOR	Boysenberry, Baking spices, Bourbon soaked cherries, Cedar
FOOD PAIRINGS	Brown sugar and apple cider vinegar brined Berkshire pork chops topped with fermented black bean sauce and served with cinnamon spiced apples
VINEYARD DETAILS	Anna's Vineyard 1400 - 1695ft Bobcat Crossing Vineyard 1965 - 2050 ft Viking Vineyard 1400 - 1700 ft

Adelaida's organically-farmed estate vineyards are located 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.

Twenty Three Twenty is our multi-vineyard proprietary blend. Slowly developed to represent the best of the vintage, this is the last of our bottlings every year, to allow the winemaker time to taste through all components. Only after tasting every barrel is the blend crafted to showcase how distinctly different each vintage can be. This bottling represents the best of the best for each year.

2017 brought a late winter storm track with a warming spring and an early bud break. This was a labor intensive year for the in-house vineyard crew, utilizing organic farming protocols. Late summer heat lead to low yields of concentrated small clusters. Harvest commenced in the cool early morning hours and upon arrival at the winery grapes were hand sorted and de-stemmed with a final precision optical sorting which identifies and removes individual imperfect berries. Fermentation began utilizing indigenous yeast in a combination of concrete/stainless steel tanks and French oak barriques. The wine aged for 20 months in 40 % new French oak barrels.

The voluptuous quality of the 2017 Twenty-Three-Twenty shines bright with the even balance of Syrah, Mourvèdre, and Petite Sirah. The encompassing nose of violet, blackberry, and baking spices bring balance to the bold tastes of boysenberry, cedar, bourbon-soaked cherries, and Earl Grey tea. Enjoy now through 2030.

VARIETAL	Syrah 22%, Mourvèdre 22% Petite Sirah 22%, Touriga Nacional 20% Cabernet Sauvignon 12%, Souzão 2%	COOPERAGE	Aged for 20 months in 40% new French oak
ALCOHOL	14.9%	RELEASE	Spring 2021
CASES	206	RETAIL	\$100.00

