

ADELAIDA

ZINFANDEL

ADELAIDA DISTRICT - PASO ROBLES

2017

AROMA	Fine leather, raspberries, stone fruit and scrub brush.
FLAVOR	Ripe red berries, earthy tones, rugged spice, cedar wood.
FOOD PAIRINGS	Barbecued pulled pork sandwiches, spicy arrabiata penne with Italian sausage, Indian style tandoori chicken
VINEYARD DETAILS	Adelaida Estate Vineyards 1595 - 1935 Calcareous Limestone and 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.

The oldest surviving Zinfandel vines in Paso Robles were planted in 1895 where the coastal hills proved ideal for this hearty, full flavored grape. Using "heritage clones" from two of the oldest vineyards in the region, Adelaida's Michael's vineyard was planted in 2003 on a rolling group of hills in the steep, west side coastal mountains of the property. The vines are dry-farmed with a low density of 360 vines per acre. Their vigor is due to deep roots, porous calcareous soils and vine spacing. Looking more like a collection of bushes, this configuration trains each vine separately, upright on a single stake, known as head trained or gobelet (goblet shaped).

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 maximized ripeness. Night harvested in the final weeks of September, the incoming clusters were hand sorted, de-stemmed and optically sorted to remove individually flawed grapes. Traditional foot treading prepared the grapes for fermentation in concrete vats using indigenous yeast cultures. The finished wine matured in a combination of French barrels and Hungarian oak puncheons (50% new oak) for 15 months.

Deep ruby color suggests the wine's plump texture of boysenberry, cranberry, and leather aromas which segue-way to a saturated fruit filled palate of ripe black raspberries. The pure berry flavors are accented with notes of ground nutmeg and hoisin sauce lightly dusted with black pepper. Current enjoyment is recommended (over the next 3 years) shining a light on the wine's exuberant fruit. Enjoy by 2022.



VARIETAL	Zinfandel 100%	COOPERAGE	Aged in French barrels & Hungarian oak puncheons (50% new) for 15 months
ALCOHOL	15.8%	RELEASE	Spring 2019
CASES	233 cases	RETAIL	\$35.00
