

ADELAIDA DISTRICT

ADELAIDA

MOURVÈDRE SIGNATURE

ANNA'S ESTATE VINEYARD

2018

AROMA	Fresh blackberries, Essence of grilled meat, California chaparral, Nutmeg
FLAVOR	Ripe red plum, Vanilla, Pipe tobacco, Licorice, Cacciatore salami
FOOD PAIRINGS	Dutch oven-baked Chinese five-spiced shortribs over carrot and parsnip purée Turmeric and cumin-spiced vegetable tajine with tomatoes, fennel, fingerling potatoes, carrots, and cilantro
VINEYARD DETAILS	Anna's Vineyard 1400 - 1695 feet Calcareous Limestone Soil

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.

The 2018 growing season progressed with cool spring temperatures, elevated summer temperature, and cooling throughout the harvest months. These factors led to even ripening in the vineyards and high fruit quality. The few heat events we did have throughout the summer created an intense color in the pigmented varieties. Harvest months cooled off and allowed these varieties to recover and develop intense flavors. The grapes were cluster sorted and de-stemmed, before being passed through the optical sorter to remove any material other than grape (MOG). Fermentation began utilizing indigenous yeast in a combination of concrete tanks & large oak foudres. This process was followed by a short maceration and finished with 18 months of aging in 45% new French oak barrels.

Mourvèdre can only be grown in specific locales throughout the world. Paso Robles has the climate that provides the right conditions for the grape to shine. The wine starts with a fresh nose of blackberry and vanilla, incorporating reminiscent scents of California underbrush. The palate expresses an intriguing combination of plum, freshly dried tobacco leaves, and a salami characteristic, sometimes described as gamey. These flavors combine into a wine that can be enjoyed in the near term or with a little age. Enjoy now through 2025.



VARIETAL	Mourvèdre 100%	COOPERAGE	18 months of aging in 45% new French oak barrels
ALCOHOL	14.8%	RELEASE	Spring 2021
CASES	229	RETAIL	\$65.00