

ADELAIDA ESTATE VINEYARDS

# ADELAIDA

---

## ROSÉ

ADELAIDA DISTRICT - PASO ROBLES  
2018

AROMA	Rose petals, apple blossoms, pomegranates, hibiscus flowers
FLAVOR	Strawberries, watermelon, mandarin oranges, hibiscus tea
FOOD PAIRINGS	Lemon-garlic-parmesan shrimp Pasta; Arugula, dried cherry and wild rice salad; smoked duck breast, chickpea and avocado pita sandwiches
VINEYARD DETAILS	Adelaida Estate Vineyards   1595 - 1935 feet   Calcareous Limestone over Clay

Adelaida has six sustainably farmed vineyards in the coastal influenced Santa Lucia mountain range, on the west side of the Paso Robles appellation. Situated on steep hillsides, these sites lie within the Adelaida District, a sub AVA in the northwest corner of the wine region. Elevation (1500-2000 ft.), slope, chalk rock sub soils (calcareous limestone) and extreme diurnal temperature swings (averaging 45 degrees) produce wines with distinct expressions of their terroir.

Adelaida makes a 'purpose-made' style based on fruit grown and picked especially to be crafted as a Rosé rather than as a by-product of red wine production. The 2018 season was very long and nicely moderate. As the blend incorporates six Estate grown grapes (all Rhone varieties), picking spanned over an unusual ten week period. With no additional skin contact, each of the multiple pickings was hand sorted, lightly pressed with juice settling overnight in tank and ultimately transferred to 'neutral oak' barrels where it fermented using indigenous yeast cultures. The new wine remained in barrel for five more months, completing a natural malo-lactic conversion with a short period of lees contact. Possessing a delicate pale pink salmon-skin hue the wine is reminiscent of just-picked Valentine roses (literally pressing your nose into the rose petals). Further along is a complexing note of apple blossoms continuing onto the soft textured flavors of a summer farmer's market watermelon sampling, sweet mandarin oranges and finishing hints of hibiscus flower tea. This is an enticing wine, perfect for winning over reluctant lovers. Serve chilled, best enjoyed over the next 12 months, drink up by 2020.



VARIETALS	Grenache 58%, Mourvèdre 12%, Carignane 9%, Cinsaut 8%, Counoise 7%, Syrah 6%	COOPERAGE	Fermented and aged five months in neutral French oak barrels.
ALCOHOL	14 %	RELEASE DATE	February 2019
CASES PRODUCED	600 cases	RETAIL	\$27.00