

ADELAIDA

VIOGNIER

ANNA'S ESTATE VINEYARD, ADELAIDA DISTRICT - PASO ROBLES

2018

AROMA	White peaches, Honeysuckle, Lime zest
FLAVOR	Citrus zest, Key lime pie, Ripe nectarine, Sweet oak
FOOD PAIRINGS	Spicy yellow curry chicken with pad see ew noodles, Chinese broccoli, carrots, and potatoes
VINEYARD DETAILS	Anna's Estate Vineyard 1595 - 1935 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.

The 2018 growing season progressed regularly 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. Viognier was picked in the dawn hours of the first week of September. The fruit was then cluster sorted, bladder pressed and allowed time to settle in a tank before being pumped into a combination of neutral and new French oak barrels to ferment with indigenous yeast.

Adelaida's Viognier is a leaner representation of the varietal. The wine retains acidity due to the high limestone content of the soil, which brings balance to glass. Aromas of white peaches, honeysuckle, and lime zest stimulate the senses while, ripe nectarines, key lime pie, and sweet oak are abundant on the palate. Enjoy now or hold until 2024.



VARIETAL	100% Viognier	COOPERAGE	Aged in 25% New French Oak for 8 months
ALCOHOL	14.5 %	RELEASE	February 2020
CASES	212	RETAIL	\$36.00
