

ADELAIDA

ESTATE ZINFANDEL

ADELAIDA DISTRICT - PASO ROBLES

2018

AROMA	Boysenberries, Thanksgiving cranberry sauce, baking spices, underbrush
FLAVOR	Boysenberry-black raspberry-cranberry compote, hoisin sauce, nutmeg
FOOD PAIRINGS	Mexican style carnitas tacos; chicken tikka masala; Asian spiced Thanksgiving turkey
VINEYARD DETAILS	Michael's Vineyard 1700 feet Calcareous Limestone Soil over Clay

Adelaida has 6 sustainably-farmed properties 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, slope, chalk rock sub soils (calcareous limestone) and extreme diurnal temperature swings (averaging 45 degrees) produce wines with distinct expressions of their 'terroir'.

Michael's Estate provides an ideal location for Zinfandel with mostly southern exposures, situated on a rolling hillside terrain at 1700 ft. elevation. Here, head-trained, dry farmed "heritage" vines (transplanted scions from two century old Paso Robles vineyards) produce small yields of concentrated flavorful fruit. 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. The finished wine matured in a combination of French barrels and large Hungarian puncheons for 15 months.

Deep ruby coloring hints towards the wine's flavors of boysenberry, cranberry, baking spices aromas, which segue to notes ripe black raspberries. The pure berry flavors are accented by notes of ground nutmeg and hoisin sauce lightly dusted with black pepper. Drink now through 2025.



VARIETAL	Zinfandel 80%, Petite Sirah 20%	COOPERAGE	Aged 15 months in neutral French and Hungarian Oak
ALCOHOL	15%	RELEASE	May 2020
CASES	249 cases	RETAIL	\$30.00
