

ADELAIDA DISTRICT

ADELAIDA

ROSÉ

ADELAIDA ESTATE VINEYARDS

2020

AROMA	Raspberry, guava, oceanic rock
FLAVOR	Citrus zest, strawberry, wet stone
FOOD PAIRINGS	Baltimore style crab cakes; Vietnamese spring rolls with herbs and mint; Greek mezze platter
VINEYARD DETAILS	Anna's Estate Vineyard 1400 - 1695 feet Calcareous Limestone Soil

Adelaida has five 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 feet, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

Adelaida's rosé from estate grapes grown and picked specifically for rosé rather than as a by-product of red wine production. As the blend incorporates four estate grown grapes, picking takes place over several weeks to ensure exacting flavors are obtained. The decision to pick is by taste not numbers. With no additional skin contact, these grapes go straight to press. Each of the multiple pickings was hand sorted, lightly pressed with juice settling overnight, and ultimately transferred to 'neutral oak' barrels where it fermented using indigenous yeast cultures, the new wine remains in barrel for four months.

This contemporary style carries a delicate pale pink salmon-skin hue which is a good sign it is bone dry. Reminiscent of just picked Valentine roses, hibiscus flowers, and tangerine zest. Further along is a complexing note of apple blossoms continuing onto the crisply textured flavors of a summer farmer's market watermelon sampling, ripe mandarin oranges, and finishing hints of hibiscus flower tea. This delicious wine begs to be cracked outdoors and should the bottle last, know it will regale and entertain when dressed for dinner. Serve chilled, best enjoyed over the next 12 months, drink up by 2022.



VARIETAL	Mourvèdre 43%, Grenache 40%, Cinsaut 9%, Counoise 8%	COOPERAGE	Fermented and aged in Neutral oak barrels for four months
ALCOHOL	13.2%	RELEASE	Spring 2021
CASES	525	RETAIL	\$30
