

ADELAIDA DISTRICT

ADELAIDA

TWENTY THREE TWENTY SIGNATURE

ADELAIDA ESTATE VINEYARDS

2020

AROMA	Violet, Lilac, Mocha, Coffee, Red pepper flakes
FLAVOR	Fresh blackberry, Gingerbread, Plum
FOOD PAIRINGS	Garam Masala spiced quail with pomegranate molasses; Panna cotta with Almond Roca crumble
VINEYARD DETAILS	Adelaida Estate Vineyards Elevation 1400 -2050 feet Calcareous Limestone Soil

Adelaida organically farms 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 Vineyards received about 12.5 inches of rain in the 2019-2020 winter, accounting for only half of the historical average. This limited rainfall, combined with notably higher-than-average heat and significant fires in Northern California, led to an arduous year of grape production. On a positive note, we attribute our above-average yields on our transition to organic practices in the vineyards, even with the challenges of 2020.

Twenty-three twenty is a meticulously developed blend representing the pinnacle of each vintage. The 2020 vintage can generally be characterized as yielding precocious wines with charm, drinkability, and heightened aromatics. Twenty-three twenty is no exception to the rule! The aromatics begin with bright, complex, and perfumed expressions of violet and lavender accented by black cherry, blackberry, and baking spices. Upon first sip, enjoy the tantalizing flavors of black currant, juicy pomegranate, and decadent gingerbread. Restrained use of new oak helps to accentuate the vibrant and refined elements that are hallmarks of the 2020 vintage. The objective for Twenty three twenty is to create a symphony of layered flavors that harmoniously give rise to a balanced expression of vineyards, varietals, and winemakers' art. Drink now through 2030.



VARIETAL	Mourvedre 24%, Petit Sirah 22% Cabernet Sauvignon 20%, Syrah 14% Cabernet Franc 10%, Touriga Nacional 10%	COOPERAGE	Aged in 40% new French oak for 20 months
ALCOHOL	14.4%	RELEASE	Spring 2023
CASES	240	RETAIL	\$125