

ADELAIDA DISTRICT

ADELAIDA

MOURVÈDRE SIGNATURE

ANNA'S ESTATE VINEYARD

2022

AROMA	Blackberry, Tarragon, Violet, Balsawood
FLAVOR	Black plum, Gingerbread, Oregano
FOOD PAIRINGS	Lamb Vindaloo with Garlic Naan; Grilled Portabello burger with melted gruyere;
VINEYARD DETAILS	Anna's Vineyard 1400 - 1695 feet Calcareous Limestone Soil

Adelaida has 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.

The 2022 vintage started with roughly 20 inches of rainfall and hinted at consistent summer temperatures that did not see peaks or troughs. This was until our extreme heat event that expedited harvest and will likely mark the vintage for all of California. The heat wave hit at the exact moment when the fruit was at the tail end of its ripening journey. With over a week of 105-degree-plus temperatures, this vintage forced vintners/viticulturists to decide on picking grapes early with higher acids or later, running the possibility of over-ripe fruit.

This delicious and unique varietal crafted by our winemaker, Jeremy Winetraub, thrives exceptionally well in the Paso Robles climate. The grapes create a full-bodied wine that exudes aromas reminiscent of blackberry, plum, tarragon, and a hint of mushroom. The scent profile is enhanced by a flavorful combination of fruit leather, herbs, and molasses. For the best experience, serve this wine slightly chilled to cellar temperature. Enjoy now through 2032.



VARIETAL	Mourvèdre 100%	COOPERAGE	Aged for 18 months in 32% new French oak barrels
ALCOHOL	14.4%	RELEASE	Spring 2025
CASES	240	RETAIL	\$70.00