

ADELAIDA DISTRICT

ADELAIDA

ZINFANDEL

ADELAIDA ESTATE VINEYARD

2022

AROMA	Raspberry, Black Cherry, Herbs de Provence
FLAVOR	Wild Red Berries, Juicy Plum, Balsamic
FOOD PAIRINGS	Grilled Tacos, Flatbread Pizza, Hamburgers
VINEYARD DETAILS	Michael's Estate Vineyard 1,700 feet Calcareous Limestone Soil Traditional Head-Train and Dry-Farmed

Adelaida's organically-certified 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 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.

Adelaida's Estate Vineyard is contoured to fit the slope of a steeply rounded hill in the coastal Paso Robles mountain range, on mineral-driven subsoils based on fossilized sea creatures. Planted in 2004, the head-trained vines are arranged in a goblet-shaped configuration. They are widely spaced, producing a low density of only 360 vines per acre. These dry-farmed "heritage" vines (transplanted scions from two century-old Paso Robles vineyards) produce small yields of flavorful fruit. The 2022 vintage gave us wines of sophistication, subtlety, and finesse, emphasizing savory and spice notes rather than overt fruitiness. A wine showing complex, though seemingly contrasting, floral and savory aromas more typically associated with Old World wines and food friendliness. Current enjoyment is recommended (over the next 3 years), highlighting the wines charm, elegance, open-knit flavors, and approachability.



VARIETAL	Zinfandel 90% Petite Sirah 10%	COOPERAGE	Aged in neutral French oak barrels for 15 months
ALCOHOL	14.2%	RELEASE	May 2024
CASES	410	RETAIL	\$35
