ADELAIDA

MOURVÈDRE SIGNATURE

ANNA'S ESTATE VINEYARD

2019

AROMA	California chaparral, Blackberry, Fig paste
FLAVOR	Black cherry, Star anise, Proscuitto
FOOD PAIRINGS	Turmeric and cumin-spiced vegetable tajine with tomatoes, fennel, fingerling potatoes, carrots, and cilantro; Dutch oven-baked Chinese five-spiced short ribs over carrot and parsnip purée
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.

Adelaida's Vineyards received roughly 24 inches of rain during the 2018-2019 winter, including a mid-May shower that delivered nearly an inch. A mid-March bud break led predictably to early vine vigor and dense canopy growth. A moderate summer, where temperatures reached over 100 degrees for only one day, was a welcome change to the 2018 growing season. The natural water retention of the clay-limestone soils in the Adelaida District allowed us to proceed through the vintage with limited utilization of well water.

Mourvèdre is a full-bodied wine that shows a wild component. The wine's initial flavors start with dark fruits and wild herbs. This varietal also has a gamey quality, differentiating it from other wines. The aromas radiate black plum and black raspberries and include mandarin sauce, leather, mushroom, and black pepper. This wine will pair exceedingly well with rich, hearty dishes and bold flavors from the grill. Drink now through 2028.

VARIETAL	Mourvèdre 92%, Syrah 8%	**COOPERAGE**	18 months of aging in 17% new French oak barrels
ALCOHOL	14.8%	**RELEASE**	Spring 2022
CASES	241	**RETAIL**	$65.00