ADELAIDA DISTRICT

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CINSAUT

ANNA'S ESTATE VINEYARD

2021

AROMA Strawberry bramble, Cola, Pomegranate, White pepper

FLAVOR Satsuma plum, Dried cranberry, Baking spices

FOOD Roasted turkey dinner; Authentic Gazpacho

PAIRINGS For anyone feeling adventurous: Escargot with garlic-parsley butter

VINEYARD Anna's Estate Vineyard | 1595 - 1935 feet

DETAILS Calcareous Limestone Soil

Adelaida's organically farmed estate vineyards are located 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 winter months between 2020-2021 were cool and dry, with just 7.25 of rainfall and an average temperature of 51 degrees Fahrenheit. These conditions spurred an early bud break, followed by a moderate spring and warm summer with no heat waves. These conditions allowed harvest to proceed at a mostly predictable pace; the sugars evolved slowly due to limited heat spikes, and the acids remained high across all varietals.

Cinsault is a grape varietal often used in blending to add a spicy element, but it can also stand alone as a fun and intriguing wine. Initially, the wine presents a spicyness that balances out bright strawberry and pomegranate flavors. On the palate, Satsuma plum flavors are enhanced by pink peppercorn and cranberry notes. This wine is best enjoyed when it is young and chilled. We recommend drinking from now through 2027.



| VARIETAL | Cinsaut 100% | COOPERAGE | Aged for 18 months in neutral French oak |
|----------|--------------|-----------|---|
| ALCOHOL | 14.5% | RELEASE | Fall 2024 |
| CASES | 150 | RETAIL | \$40 |