

ADELAIDA DISTRICT

ADELAIDA

TWENTY THREE TWENTY SIGNATURE

ADELAIDA ESTATE VINEYARDS

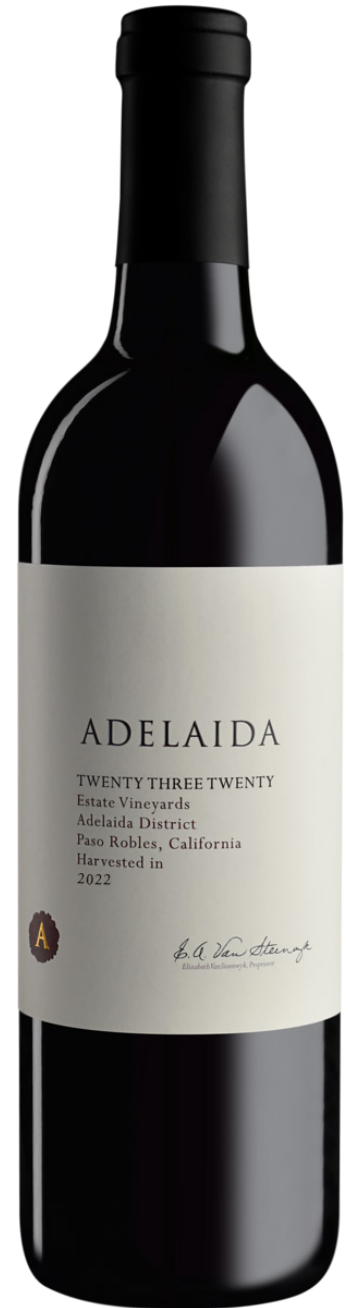
2022

AROMA	Blueberry, Raspberry, Black pepper, BBQ Tri-tip
FLAVOR	Black currant, Pomegranate. Luxardo cherry, Fresh cut mahogany
FOOD PAIRINGS	Red wine-braised short ribs; Roasted cremini mushroom, arugula, and Gruyère sandwich
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.

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.

Twenty-three twenty is a meticulously developed blend representing the pinnacle of each vintage. Although the production of this vintage was challenging, the result reflects the excellence of Adelaida's vineyards and their ability to create premium wine. The aroma is inviting, featuring notes of both red and black fruits, along with hints of spice and the umami of BBQ. On the palate, the wine is refined and delicate, reminiscent of crème de cassis, pomegranate, and mahogany. It is best enjoyed at cellar temperature and pairs well with your favorite, richest recipes. Enjoy through 2035.



VARIETAL	Cabernet Sauvignon 32%, Mourvedre 24% Syrah 23%, Petite Syrah 16% Touriga Nacional 5%	COOPERAGE	Aged for 20 months in 30% new French oak barrels and puncheons
ALCOHOL	14.2%	RELEASE	Spring 2025
CASES	235	RETAIL	\$110