

AROMA

mangos, guavas, honey, breakfast pastries

FLAVOR

ripe pineapple, honeyed tropical fruits with a lemon squeeze

FOOD PAIRINGS

grilled mahi-mahi with Thai coconut sauce, Chinese egg rolls, fried catfish with chive-ginger sauce

Adelaida's seven distinct family owned vineyards lie in the craggy hillside terrain of Paso Robles' Westside, 14 miles from the Pacific coast. Ranging from 1400-2000 feet in elevation, these low yielding vines are challenged by chalky limestone soils, afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

Showcasing the character of roussanne with its rich textured viscosity, golden color and marmalade-like flavors this is Adelaida's first Reserve Rhône white blend. Unlike many other white grapes these three southern French varietals are at home in the warm Paso Robles' climate where they develop tropical aromatics while retaining balancing natural fruit acidity. The dollop of picpoul blanc (5%), particularly adds a finishing crisp edginess to the wine's beeswax complexity. Emphasis on barrel fermentation, with nearly a full year on its lees (yeast & grape sediments) gives the wine a mild brioche component, adding even more to its multifaceted personality. Recommended for current drinking or enjoy through 2015.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Anna's Estate Vineyard

Elevation: 1595-1935 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA:

100% neutral French oak fermented; Barrel aged 10 months

94% neutral French & American oak; 6% stainless steel

Harvest dates: Roussanne 9/22/12, Grenache Blanc 9/24/12,
& Picpoul Blanc 10/18/12

Alcohol: 14.5%

VINTAGE DETAILS:

Varietals: Roussanne 70%, Grenache Blanc 25%, Picpoul Blanc 5%,

Cases: 375

Release date: Spring 2014

CA suggested retail: \$ 50

ACCOLADES:

91 points. *Wine Advocate*, Robert Parker Jr. – August 2014

90 points. *Wine Enthusiast* – May 2014

