

ADELAIDA The Tribe

Fall 2005 Newsletter



5805 Adelaida Road, Paso Robles, California 93446 • 800.676.1232 • adelaida.com • wines@adelaida.com

Here and There Living and working on the Central Coast of California has its perks. We have exceptional weather, miles of untamed beaches, purple mountain majesties, and of course, great wine at our fingertips.



For our gray matter, the Golden State offers many acclaimed institutes of higher learning, an array of performing and visual arts, and not to be outdone by any other dominion, an ample dosage of politicking from the red and the

blue factions. (Do you think our Governor and Senator Boxer would ever agree on a wine selection over a chummy dinner for two? ... The senator might opt for a bottle of Adelaida Cellars 2004 Rhone White because she's certainly not going to drink "red".)

California Cuisine is not too shabby either. You can order that barbecued cow in one of our fine dining establishment, but it will be accompanied by a spring mix salad with arugula, fennel, Mandarin orange and radicchio.

What we don't have, however, is affordable real estate or cheap gasoline. Do not despair, Tribal members, we will appease those concerns shortly.

Adelaida's real estate offerings come in a few shapes and sizes, but you won't need a second mortgage to enjoy a piece of this California

dream. We're talking about some real ESTATES instead of simply real estate. Take some of our neighboring vineyards for example. They complement our estate vineyards by providing fruit for some wines in our fall shipment.

Glenrose Vineyard, a property that is contiguous to the Reserve Cabernet block of Adelaida's Viking Estate Vineyard, contributed grapes to the **Roussanne Grenache Blanc Paso Robles 2004**, **Syrah Paso Robles 2003** and **SLO Barbera 2002**. "In contrast to Viking, however, Don Rose (the owner, manager and all around wild man that he is) terraced his vineyard by cutting steps into the triangular-shaped mountain, then planting along the terraces," says Winemaker Terry Culton. "The vineyard has an uncanny resemblance to the Mayan pyramid temples of Mexico's Yucatan."

"After scraping the terraces, Don found that he had no topsoil for the vines to grow in. Being a man who loves gargantuan digging tools, he cut a trench in the middle of the rows to return some topsoil. The result is a vineyard that struggles to exist, but produces some incredibly robust and intense wines."

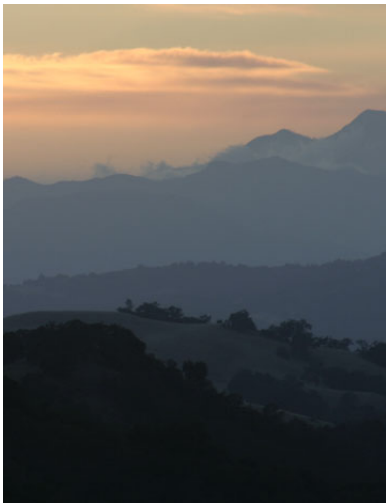


To make our **Zinfandel Paso Robles 2002** (for "Red only" members), we sourced fruit from a handful of mature vineyards on Paso Robles' Westside:

Old Bailey (1960s), Martinelli (1920s) and Beckwith (1970s) with small amounts of fruit coming from other properties to round out the blend. A majority of the vines are head-trained and dry-farmed on nutrient-rich clay and calcareous shale hillsides at 1,400 to 1,700 feet of elevation in the Santa Lucia Mountains.

Fruit for our **Zinfandel Reserve Paso Robles 2002** was harvested from the two best zinfandel vineyards we know — Old Bailey and Martinelli. Both lie on calcareous hillslopes that see extreme diurnal temperature variation, thus allowing perfect physiological ripeness without becoming over-ripe.

Tribal Training Our version of 21st Century alchemy transforms ordinary gasoline into ultra-premium wine. “How is this possible?” you may wonder. The answer is quite simple. As a member of The Tribe, your online or phone order eliminates up to six trips to your local wine ship. What you



don't spend on fuel helps underwrite the wine purchase and reduce the demand for gasoline, thereby lowering its cost. (And you thought you were just buying wine for the holidays.)

STAFF PROFILE

We are pleased to introduce **Meghan Thompson-Payne** as our new wine club and e-sales manager.

Meghan grew up in Granite Bay, a small town that borders Folsom Lake between Sacramento and the Gold Country. She fell in love with the Central Coast while attending Cal Poly where she earned a bachelors degree in *environmental horticulture science* with minors in *wine & viticulture* and *residential landscape design*.

Meghan is very adamant about her future in the wine industry. “I would like to make wine under my own label some day,” she states.



Her wine business experience began four years ago in the tasting rooms of Paso Robles. From there, she worked in Bakersfield for the State of California on projects related to the glassywinged sharpshooter and vine mealybugs. Next, she spent three years with Paso Robles' Hospice du Rhone, the World's largest tasting of wines made from classic Rhône grape varieties. Then it was off to a winery lab in Napa where she worked her way up to assistant winemaker. Whew!

“My experiences in the wine industry have provided me with a broad and in-depth knowledge into many facets of the trade,” she says. We agree. Meghan can address your wine club needs and talk shop about the latest vineyard developments or cellar practices — all in the same conversation.



Away from Adelaida Cellars, Meghan enjoys running, cycling, skiing and traveling with her husband (just married in September).

**And now ... sans the hype de rigueur,
THE WINES OF THE 2005 FALL TRIBE SHIPMENT!**



Roussanne Grenache Blanc Paso Robles 2004 \$25

Fruit was sourced from Glenrose Vineyard, a property situated on the same steep grade as our Viking Vineyard, but marked by dramatic differences in appearance and approach to grape growing. In a bold move, Owner Don Rose used heavy equipment to cut terraces into his pyramid-shaped mountain, later filling the middle of each step with topsoil to provide vines a limited medium in which to grow. The vineyard struggles to survive, but it produce great wines because, unlike your garden vegetables, vines do well when they are stressed.

This wine is the way of the future for Adelaida as it speaks volumes for Terry Culton's hands-off winemaking style. Like a pure mountain spring with elements of honeydew melon and flint emerging on the finish, it offers bright counterpoint to crustaceans and scallops in particular. 2004 is our second release of this wine, but this is the first time we have had enough to send The Tribe. 562 cases. *Note: the SLO Rhone Style White 2003 (\$18) is also available.*

Adelaida Pinot Noir HMR Estate 2003 \$28

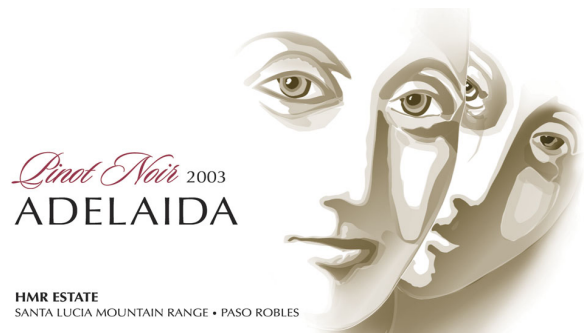
From budbreak to bottle, 2003 was our first full vintage under the direction of pinot specialist Terry Culton. The wine has been slowly aging in bottle since February 2005 and "is now ready to be released into the big world," says Terry with the air of a proud parent. Produced from HMR's 40-year-old vines, the 03 is a classic Pinot Noir that shows more finesse and grace than many lumbering, masculine California Pinots en vogue today. It is impeccably balanced and focused with classic pinot aromas, flavors of ripe cherry and hints of vanilla. 653 cases. *Note: a small amount of SLO Pinot 2003 (\$18.00) is still available; Pinot Reserve 2003 will be released to Club Viking in Spring 2006.*

SLO Syrah Paso Robles 2002 \$18

SLO Syrah is the "little brother" of our Adelaida white label Syrah. After 18 months in the bottle, this wine is ripe for enjoyment now. The SLO 2002 garnered a solid review from Robert Parker who accurately described the wine as "a straightforward, smoky, fruity, blackberry and plum-scented and flavored, medium-bodied wine with tangy acidity and a slightly herbaceous note. It represents California's answer to a Crozes-Hermitage." Try with Thanksgiving turkey alongside the Adelaida Syrah 2003. 630 cases.

Adelaida Syrah Paso Robles 2003 \$26

Another product of Terry's first full vintage with us, this Syrah is a stronger contender than the 2002 Adelaida Syrah that received a 90-point rating from Parker: "Readers seeking an open-knit Syrah, with abundant notes of bacon fat and smoke should check out the 2002 Syrah ... medium-bodied, elegant effort offers attractive perfume, finesse rather than power, and admirable purity as well as depth." Composed entirely of Westside Paso fruit, it's a good marriage between the black fruit flavors associated with warm climate syrah and the spicy cracked pepper aromatics of cool Westside mountain vineyards (1,600 feet of elevation). Our best recommendation for Turkey Day! 648 cases.



Recess Red Paso Robles 2002 \$13

It's Recess time! In response to your many requests, we have listed the varietal composition (by percent) on the label of this vintage. It just so happens that this wine is pinot based (34%) which ties in nicely with all the interest in Central Coast Pinot Noir. Blending is quite the art, and even with such an unorthodox marriage, the divergent grapes come together in harmony to live happily ever after. A tremendous value.

Adelaida Zinfandel Reserve Paso Robles 2002 \$35

Designating Reserve wines from only the most exceptional years, we offer this as a celebratory wine for your holiday spirit. Fruit was primarily sourced from Martinelli Vineyard in Templeton. Planted in the 1920s, the gnarly old vines are dry-farmed and head trained, producing small amounts of intensely flavored grapes. The wine has been aging in bottle for over a year, and will not disappoint as it shows the classic characteristics of old-vine zinfandel: white pepper, Asian five spice, and black plum fruit flavors. Bottled unfinned and unfiltered. 315 cases. *Note: 2004 was the last vintage we sourced fruit from this vineyard, but the association inspired us to establish our own dry-farmed zinfandel planting with cuttings from Martinelli and other venerable Paso Robles properties.*

RECENT PRESS AND ACCOLADES

The following reviews were published in Issue 159 of Robert Parker's *The Wine Advocate* that focused on the California Rhone Rangers.

Rhone White (Roussanne/Grenache Blanc) 2002

92 points "... impressive light green/gold-color ... reveals a white Hermitage-like character with hints of white currants, licorice, flowers, and stone fruits. Possessing a full-bodied, authoritative style, it should drink well for 2-3 years."

Syrah Viking Estate Reserve 2002

91+ points "... exhibits a saturated color in addition to smoky, blackberry, and black tea aromas intermixed with notions of lard, oak, and underbrush. Pure and ripe, with a tightly-knit, structured, big personality ... should drink well for a decade."

Syrah 2002

90 points "Readers seeking an open-knit Syrah, with abundant notes of bacon fat and smoke should check out the 2002 Syrah ... medium-bodied, elegant effort offers attractive perfume, finesse rather than power, and admirable purity as well as depth. Drink it over the next 3-4 years."

Rhone Red 2002

87 points "... reveals a Provencal, peppery, herbaceous, cherry, and fig-like bouquet, soft

yet fresh flavors, medium body, and a decent finish. It is a good California imitation of a French Cotes du Rhone to enjoy over the next 1-2 years."

SLO Syrah 2002

87 points "... a straightforward, smoky, fruity, blackberry and plum-scented and flavored, medium-bodied wine with tangy acidity and a slightly herbaceous note. It represents California's answer to a Crozes-Hermitage. Drink it over the next 1-2 years."

Other accolades include two gold medals from the Orange County Fair Wine Competition for **Chardonnay Chamisal Vineyards 2003** and **Cabernet Sauvignon Viking Estate Reserve 2002**



UPCOMING EVENTS

Veterans Day Weekend, November 11-13

Help us honor our armed forces — complimentary wine tasting for all U.S. veterans

Beaujolais Nouveau Weekend, November 18-20

Celebrate the first wine of vintage 2005 with us! — Light supper served Friday, Nov 19, 5:30-7pm \$25 per person (complimentary to members of The Tribe)

Exclusive to wine club members:

You are cordially invited to watch the sun sink into a glass of red at 2,300 feet of elevation! Affectionately called "Wedding Hill" around the winery, this rise commands striking views of our estate and other peaks in the Santa Lucia Range.