

ADELAIDA DISTRICT

ADELAIDA

CABERNET FRANC SIGNATURE

VIKING ESTATE VINEYARD

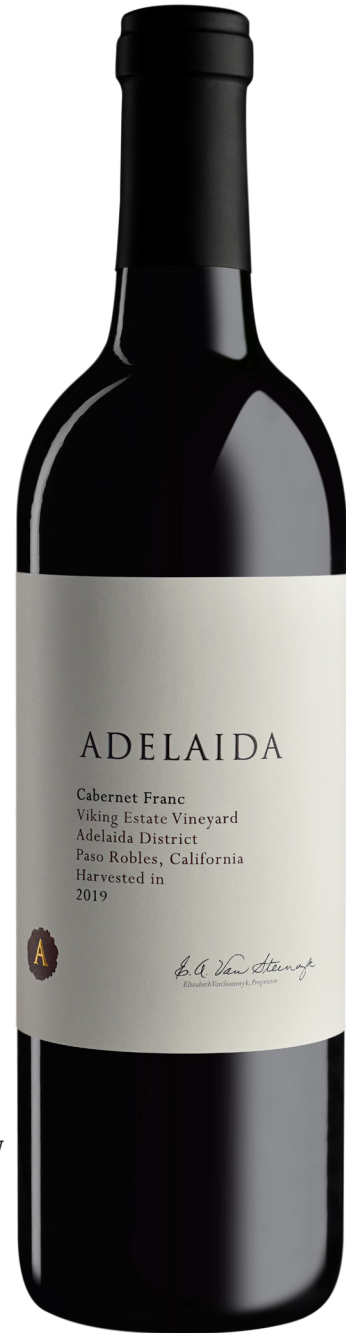
2019

AROMA	Black cherry, Rose perfume, Sagebrush, Roasted jalapeño, Violet
FLAVOR	Stewed black cherry, Blackberry, Anise, and Black currant liqueur
FOOD PAIRINGS	Grilled ribeye and asparagus over garlic and muenster polenta; Black caviar lentil bolognese
VINEYARD DETAILS	Viking Estate Vineyard 1400 - 1700 feet Calcareous Limestone Soil

Adelaida's organically-farmed estate vineyards are 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 2018-2019 winter brought about 24 inches of rain to Adelaida's vineyards, which included an uncommon mid-May shower that delivered roughly one inch of rain. Bud break was seen in mid-March and led to early vine vigor and dense canopy growth throughout the year. Though we saw some high temperatures between June-September, the summer was moderate compared to other years. Once the fruit arrived at the winery, grapes were hand-sorted and de-stemmed. Fermentation began utilizing indigenous yeast cultures in a combination of large oak foudres. This was followed by a short maceration and finished with 20 months of aging in 60% new French oak barrels.

Our winemaker Jeremy Weintraub sees Cabernet Franc as an overlooked varietal in Paso Robles wine country, even though it has heat and drought-tolerant characteristics. The heat benefits the wine by creating aromas of black cherry, violet, and cedarwood. These aromas meld effortlessly with flavors of blackberry, anise, and sweet tobacco. This wine brings balance and grace to the glass and will drink well now through 2034.



VARIETAL	Cabernet Franc 100%	COOPERAGE	60% new French oak for 20 months
ALCOHOL	14.7%	RELEASE	Fall 2022
CASES	340	RETAIL	\$80.00
