

AROMA

cherry pie, Darjeeling tea leaves, black plum flesh, wafting cedar smoke

FLAVOR

black cherry and plum compote, graham cracker crust, mulling spices

FOOD PAIRINGS

teriyaki-sesame chicken skewers, smoked salmon, seared duck breast with soy and Chinese five spice

Adelaida's "Estate" refers to our HMR Vineyard old vine Pinot Noir in the coastal mountains of Paso Robles' Adelaida District. Planted in 1964, it is the oldest continuously farmed pinot noir on California's Central Coast. Defying the conventional wisdom for pinot noir's suitability in Paso Robles' warm climate, this rare site lies in a sheltered narrow valley between a series of soaring ridgelines. Only 14 miles from the fog bound Pacific Ocean, we experience daily extreme temperature swings of 40-50 degrees. These "own-rooted" vines are planted in the local calcareous shale sub soils, the uplift of an ancient seabed. Prized by winemakers for limiting vine vigor, good drainage and water holding ability it promotes low yields and small berries.

This site is distinguished by its proximity to the ocean and mountain elevation, elements promoting cooler temperatures. The second year of a sustained drought, yields averaged 1.5 tons per acre which inversely promotes a higher ratio of skin to juice in the compact clusters. Warm days and cool nights with no major heat waves gave us perfectly ripe fruit. Held for 16 months in new and neutral French oak, the wine has fleshed out to reveal flavors of spiced black cherries and subtle cedar incense.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: HMR Vineyard

Elevation: 1600 – 1725 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 16 months;

100% French oak; 33% new

Harvest date: 9/2/13

Alcohol: 13.5%

VINTAGE DETAILS

Varietal: 100% Pinot Noir

Cases: 1016

Release date: June 2015

CA suggested retail: \$25

