

ADELAIDA DISTRICT

# ADELAIDA

## SPARKLING WINE

HMR VINEYARD - PASO ROBLES

2017

<b>AROMA</b>	Green apple, Honeycomb, Freshly baked bread
<b>FLAVOR</b>	Crisp pear, Lemon zest, Apricot, Brioche
<b>FOOD PAIRINGS</b>	Kettle cooked sea satled potato chips Butternut squash ravioli with brown butter sage Fresh baked Pugliese with olive oil
<b>VINEYARD DETAILS</b>	HMR Estate Vineyard   1600 - 1735 feet Calcareous Limestone Soil

Adelaida has seven organically-farmed 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 ft, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site. HMR vineyard is situated at just the right elevation and distance from the Pacific Ocean to create an environment for complete phenological ripeness while maintaining tension.

2017 brought a late winter storm track with a warming spring and an early bud break. Late summer heat led to low yields of small clusters with exceptional concentration. Night harvested, the fruit was hand sorted, whole-cluster pressed and transferred to the tank to allow solids to separate from the juice. The wine was then moved to neutral oak puncheons and was fermented with indigenous yeast cultures.

The sparkling wine exudes elegance with its fine effervescence and crisp acidity. The aromas consist of bright green apple and honeycomb. The palate is fresh with hints of lemon zest, apricot, and brioche. This wine exemplifies the pedigree of fruit produced on the storied HMR Estate Vineyard property.



<b>VARIETALS</b>	Chardonnay 50%, Pinot Noir 50%	<b>COOPERAGE</b>	4 months in neutral oak puncheons 3 years on the lees
<b>ALCOHOL</b>	11.0%	<b>RELEASE</b>	Fall 2020
<b>CASES</b>	239	<b>RETAIL</b>	\$70.00