

AROMA

violets, crème de cassis, graphite, cedar, dark chocolate

FLAVOR

cranberry, blueberry, black cherry, sweet pipe tobacco, vanilla

FOOD PAIRINGS

slate grilled rib eye with poblano pan fry, Moroccan chicken skewers with mint and grilled tomato, rosemary and garlic lamb chops

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

Viking is an example of mountain terroir bringing special qualities to a wine. This Bordeaux style blend is all about elevation and its extreme site. Cabernet Sauvignon dominates but the influence of the supporting cast makes this an ensemble effort. Different than valley floor vineyards, the elevation effect promotes UV exposure and a warm to cool temperature variation. Slope and poor chalk-rock soils contribute to vine stress.

2013 continued California's drought but proved beneficial to fruit ripening. Harvested in mid September the 4 varieties were handled separately beginning with an initial hand sorting, de-stemming and brief cold soak. Yeast inoculation and fermentation continued in 1-2 ton s/s vats with twice daily manual punch downs followed by 30 day extended maceration. Wines matured in new and 2 year old French oak cooperage. Its youth and moderate grip relaxes with aeration revealing classic aromatics of violets, black currants, cranberry and blue fruit plus hints of graphite and cedar spice. Best decanted in the near term, drink through 2025.

VINTAGE DETAILS

Variety: Sauvignon 56%, Cabernet Franc 20%, Malbec 16%,
Petit Verdot 8%

Cooperage: Aged for 26 months in 50% new French Oak

Alcohol: 15.5%

