ADELAIDA DISTRICT

ADELAIDA

ADELAIDA ESTATE VINEYARDS

2019

| AROMA | Cherry liquor, rosebud, fresh tilled soil, singed wild herbs |
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| FLAVOR | Spiced black cherry skin extract, Lapsang Souchong tea, wild fennel |
| FOOD | Grilled salmon with teriyaki shiitake mushrooms; duck ragu |
| PAIRINGS | with creamy polenta; coq au vin with root vegetables and wild |
| VINEYARD | HMR Estate Vineyard 1580 - 1735 feet |
| DETAILS | Calcareous Limestone Soil |

Adelaida has five 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 feet, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

The 2019 growing season was notable for ample rainfall during the winter, cool days with sporadic wind and rain during bloom, and moderate temperatures during the ripening and harvest period. Yields were average across the majority of varietals. Our HMR vineyard is situated at the perfect elevation and distance from the Pacific Ocean (14 miles) to create an environment for complete phenological ripeness while maintaining tension.

Showing its darker fruit extract qualities, it has a rugged charm and harkens to an old-world style - supple textured with scents of blackberry tea and mulling spices, an autumnal forest floor earthiness, and wild game-like savory notes. Finishing with the classic melding of black cherry skins and faint wood smoke. Drink now through 2024.



| VARIETAL | Pinot Noir 100% | COOPERAGE | Aged in French oak barriques (20% new) for 15 months |
|----------|-----------------|-----------|---|
| ALCOHOL | 14.2% | RELEASE | June 2021 |
| CASES | 674 | RETAIL | \$40 |