

ADELAIDA

Cabernet Sauvignon Viking Estate Reserve 2003

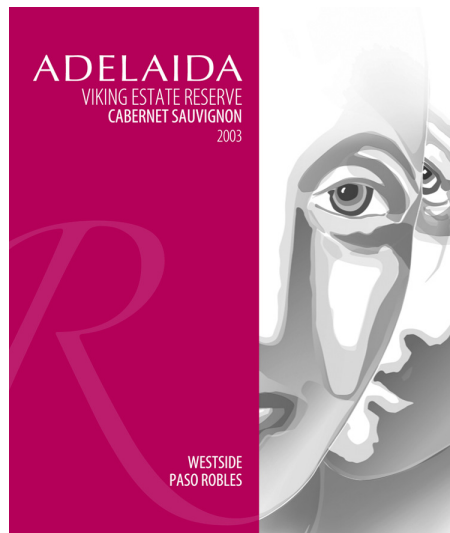
PASO ROBLES

PREFACE

The appropriately named Viking Vineyard is Adelaida's premier source of estate cabernet sauvignon, and as such, produces stunningly rich and concentrated wines. This is a quintessential Reserve-quality Cabernet and has been treated with no-holds-barred vinification. Native yeasts, long fermentation and carefully selected cooerage all contributed to the intensity of this wine. Only the best 14 barrels were chosen by Winemaker Terry Culton for the Viking Reserve label.

VINEYARD

This is the perfect site for the production of ultra-premium cabernet sauvignon. The thin calcareous rich soils that overlay the limestone-clay bedrock ensure vine stress and incredible flavor concentration in the resulting wine. The classic warm days and south facing topography of the vineyard maximizes ripeness and flavor intensity, while the cooling influence of the nearby Pacific Ocean (diurnal variations of as much as 50°) enables the grapes to retain their natural acidity. The 1,600-foot elevation enhances phenolic development, providing intense color and tannin structure.



WINEMAKING

All lots were open-top fermented using indigenous yeasts. Primary fermentation on the skins lasted 14 days with the cap gently punched down twice daily. Barreled down to a carefully chosen selection of French oak, the wine was aged for a period of two years, allowing malolactic fermentation to take place in the barrel. Extended aging on the lees improved the overall structure and mouth-feel of the finished wine that was bottled unfined and unfiltered.

TASTING NOTES

This mature eleven year old wine does not show its age. Still vibrant with bright fruit and a crisp edge, it speaks more of its mountain top heritage and chalk rock sub-soils. Only grapes from our outermost ridge made the cut for the Reserve blend which utilized 4% Cabernet Franc, also from the Viking Vineyard. It has retained a pure quality of violet and blueberry aromatics, giving way to notions of cedar-cigar box and a sustaining finish of spiced mulberries. Presently holding its optimum plateau, we suggest you decant (to avoid natural sediment) and share with a significant other (by 2017).

TECHNICAL DATA

Appellation:	Paso Robles - Westside	TA:	7.4g/L
Vineyard:	Viking Estate	pH:	3.3
Varietal content:	96% Cabernet sauvignon, 4% Cabernet franc	Finished alcohol:	14.1%
Harvest dates:	September 22 – 25, 2003	Bottling date:	September 8, 2005
Yield:	two tons/acre	Production:	338 cases
Brix:	25.6°	Release date:	September 2006
Fermentation:	20–22 days in open-top tanks, native yeasts	Calif. suggested retail:	\$100
Aging:	23 months in 100% French oak barrels, 40% new		