AROMA
ripe cherries, rhubarb, sweet vanilla

FLAVOR
Bordeaux elegance, polished cedar, graphite minerality, violet pastille

FOOD PAIRINGS
black olive tapenade crostini, Humboldt Fog cheese

2007 was an acclaimed vintage. Although it was the second year of low rainfall, it was a glorious growing season for the grapes. The vintage was identified by long hang time and minimal heat spikes, along with the requisite warm days and cool nights that come from the marine influence on our coastal mountain location, only 14 miles from the Pacific. Fermented with native yeast in open top vats, the juice was manually punched down twice a day to allow full extraction of color and flavor from skin contact.

This was the last wine made from our 40-year-old vines, which were ceremoniously replaced the following year. Planted in 1967 by Dr. Stanley Hoffman and included in Adelaida's acquisition of the celebrated HMR Vineyard. This ten acre section was situated on the western edge of our pinot noir block. During the 70's these grapes made a wine called the Doctor's Reserve, while later we blended the fruit with our esteemed Viking Vineyard. In its later years, yields dropped as many of the vineyards were no longer producing. This final "homage" produced a mere four barrels, yet the wine captures the site in its cranberry saturated earthiness. An elegant winemaking statement, it shows high toned red fruit, shavings of dark chocolate and a sense of red cherry skins. Drink now through 2017.

VINEYARD DETAILS
AVA: Adelaida District · Paso Robles
Vineyard: HMR Estate Vineyard
Elevation: 1600 - 1700 feet
Soil type: Calcareous Limestone

COOPERAGE & DATA
Barrel aged 26 months;
100% French oak; 50% new
Harvest date: October 10, 2007
Alcohol: 14.3%
Bottled: January 26, 2010
Unfined & Unfiltered

VINTAGE DETAILS
Varietal: 100% Cabernet Sauvignon
Cases: 121
Release date: March 14, 2011
CA suggested retail: $50