

PINOT NOIR RESERVE 2007
HMR ESTATE- PASO ROBLES
Clone: HMR Selection, Rootstock: Own-Rooted

Of the roughly 130 acres of Adelaida's total Estate, the cool micro climate that encircles the celebrated 32 acres of Pinot Noir HMR vines is truly unique in the region. Always about 10 degrees cooler than the surrounding terrain, this site is one of the rare places in Paso Robles appropriate for the capricious Burgundy grape. Planted in 1964, this historic mountain vineyard, running between 1,600 to 1,900 feet of elevation, is configured in a west to east direction of rolling hillsides of fractured calcareous soils. Pacific coastal breezes drop evening temperatures a stunning 40-50 degrees, contributing to an ideal balance of ripeness and retention of natural fruit acidity.

Old vines, energized from winter rains set their usual miniscule crop of small berries (1-1½ tons/acre). Ideal warm mid and late summer weather allowed physiological ripening of grape sugars as well as seeds and stems. Harvested between late August and early September the arriving fruit was partially destemmed, allowing inclusion of about 30% whole clusters to the open top fermenters. Combining a traditional "saignee" bleed-off for a dry rose and twice a day hand punch downs, the juice, fermented with natural yeasts, went dry in two weeks. Secondary malo-lactic fermentation occurred naturally in barrel. Matured for 18 months in a mix of center of France coopered barrels of light and medium toast (46% new oak).

Winemaker Terry Culton's first reserve Pinot Noir since 2003, showing vivid black cherry fruit with layers of cloves, white truffles and cinnamon. A lush alluring palate offering hints of rose petals, dark chocolate with a lasting earthy finish. When carefully cellared, drink through 2017.



R E S E R V E

VINEYARD DETAILS:

Vineyard: HMR Estate
 Planted 1964
 AVA: Paso Robles
 Elevation: 1,600 – 1,900 feet
 Grade: 15% - 30%
 Yield: 1-1½ tons/acre
 Soil: Calcareous Limestone
 Clone: HMR Selection
 Rootstock: Own-Rooted
 Acres: 32

VINTAGE DETAILS:

Varietal: 100% Pinot Noir
 Cases: 632 cases produced
 Release Date: May 1st, 2010
 CA Suggested Retail: \$50

HARVEST DATES:

August 22 - September 15, 2007

TECHNICAL DATA:

Alcohol: 14.1%
 pH: 3.78
 TA: 5.5 g/L
 Brix: 25°
 Fermentation: 14 – 16 days in open top fermenters; punched down by hand twice daily.

COOPERAGE:

Barrel aged 18 months 100% French oak (about 46% new).
 Bottled: May 22, 2009.
 Unfined, unfiltered.