

PINOT NOIR ESTATE 2008 PASO ROBLES

Adelaida makes Pinot Noir exclusively from the HMR Estate Vineyard, our esteemed property since 1994. Encompassing 32 acres in a cooler mountain site of Westside Paso Robles, the vines were planted in 1964. This first tier wine is designed to show all the elements of the vineyard profile at a modest price point. These low yielding vines are rooted in the indigenous chalky calcareous shale soils and benefit from the distinctive diurnal temperature variation effected by the intrusion of afternoon Pacific coastal airflow. This vineyard, in a unique hillside swale, collects the cooler air, its growth is divigorated by the limestone soil and typically gives us compact pine cone shaped clusters of mineral tinged small sweet berries.

2008 was the third year of a drought cycle. Low rainfall challenged the vines. The period between a mid April budbreak and late August through mid September harvest was characterized by a moderate summer heat summation, accentuated by the vineyard microclimate. The vines yielded a mere one ton of grapes per acre, well formed clusters with a sugar-acid balance emulating a cooler climate character. Hand picked in the early morning the grapes underwent a short ambient soak followed by transfer to open top vats and fermentation with native yeast. Utilizing a 50% stem inclusion and some whole clusters the developing wine was manually punched down twice daily until dry and the free run transferred to barrique, a combination of light toast Allier French oak and neutral barrels. No movement occurred during one and a half years of ageing in barrel, a final defining technique of Winemaker Terry Culton.

The Pinot Noir Estate 2008, a gauzy and delicate rendering, reminds one of a Japanese watercolor, prizing finesse over bravado. The wine delivers a time-release of silken cherry-like fruit, complexed with aromatics of mild Balkan pipe smoke, persimmon and autumnal forest floor. Enjoy now or hold through 2012.



VINEYARD DETAILS:

Vineyard: HMR Estate
Planted: 1964
AVA: Paso Robles
Elevation: 1,700 – 1,900 feet
Grade: 15% - 30%
Soil: Calcareous Limestone
Clone: HMR Selection
Rootstock: Own-Rooted
Acres: 32

VINTAGE DETAILS:

Varietal: 100% Pinot Noir
Cases: 765 cases produced
Release Date: November 8, 2010
CA Suggested Retail: \$25

HARVEST DATES:

August 25 - September 18, 2008

TECHNICAL DATA:

Alcohol: 13.8%
pH: 3.76
TA: 5.10 g/L
Brix: 24.4°
Fermentation: 14 – 16 days in open top fermenters; punched down by hand twice daily.

COOPERAGE:

Barrel aged 20 months 100% French oak (10% new).
Bottled: May 4, 2010. Unfined.