

CABERNET FRANC 2009 RESERVE VIKING VINEYARD

At 18 acres, our Viking Vineyard is a true mountain vineyard, located on the coastal influenced west Paso Robles, 14 miles from the Pacific Ocean. Sitting on an extremely steep, south-facing shelf of limestone, the site presents a challenging environment for growing grapes. Vine spacing is the tightest of all five Adelaida vineyards; 4 feet between vines and 8 feet between rows, 1361 vines/acre. Varying between 1,400 and 1,695 feet in elevation, these late ripening vines receive the full arc of the sun while keeping their crisp mountain fruit character, a function of elevation and the dramatic 40-50 degree afternoon cool down brought by the intrusion of the marine air flow. Within our Viking Vineyard is a small section of Cabernet Franc, a mere 1 1/2 acres, that has excelled in the 2009 vintage. In 2010 Adelaida achieved SIP Certification for our sustainable vineyard practices.

A celebrated, ideal vintage with virtually no heat spikes and even ripening, albeit very low rainfall, the harvest dragged into late October, promoting substantial phenolic extraction from the small ripe berries. This third year of the continuing California drought stressed available water resources. Some frost occurred in early April but an ideal spring contributed to a good fruit set of mostly tiny clusters. A uniform growing season slowly intensified color and ripeness, only to be interrupted by summer Central Coast offshore winds and heat which brought many varieties quickly to maximum Brix levels. The vineyard crew harvested Cabernet in the third week of September. All in all 2009 was an excellent vintage for all of our 23 varieties, but compressed within 4 short weeks, a flurry of organized chaos.

Our first estate Cabernet Franc vintage emphasizes the plump and fruit for-ward side of its more usual herbal influenced personality. The current youthful tannins will reward either decanting or additional bottle age as aeration reveals the emerging bouquet of violets and resonant raspberry-like fruit. Returning to the open bottle after several hours you will see the emergence of a mineral and tobacco leaf infused black licorice fruit melded with currants and the flesh of ripe plums. Further bottle age will see additional complexity, reaching an optimum plateau by 2016 and continuing through 2019.



VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Viking Estate Vineyard
Elevation: 1,600 feet
Grade: 30%
Soils: Calcareous Limestone
Clone: 4
Rootstock: 110R
Planted Acres: 1.5

VINTAGE DETAILS:

Varieties: 100% Cab Franc
Cases: 100 cases produced
Release Date: March 18, 2013
CA Suggested Retail: \$100

HARVEST DATES:

September 18th- 29th, 2009.

TECHNICAL DATA:

Alcohol: 14.5%
pH: 3.64
TA: 7.0 g/L
Brix: 27.0°
Yield: 2.5 tons/acre
Fermentation: 5 ton open top fermenters;
indigenous yeast.

COOPERAGE:

Barrel aged 26 months in 100%
New French oak
Bottled: January 25, 2012.
Unfined, Unfiltered.