

## CABERNET SAUVIGNON RESERVE 2009 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. In 2010 Adelaida achieved SIP Certification for our sustainable vineyard practices.

Another year of low rainfall kept yields down but smaller berry size and thick skins, developed during the summer heat, contributed ripe fruit flavors and above average anthocyanin levels (a component of color and skin pigmentation). The classic Paso Robles weather pattern of hot mid day temperatures with consistent afternoon marine air intrusions and rapid evening cool downs brought on a mid May Cabernet fruit set and veraison (color change) by late June, early July. The upper ridge top locations experienced an accelerated ripening due to increased sun exposure at the higher elevations and the stress of leaner soils. Optimum balance, that confluence of grape sugars, natural acidity and PH brought us to an early September 4<sup>th</sup> harvest.

Tweaking the “elevation” the wine was racked back to oak “barriques” for an additional 4 months following an assemblage of the best barrels, mostly sourced from the upper ridge tops of the vineyard. This extended maturation, totaling 26 months, together with enhanced aeration promoted a softer, well delineated tannin profile and gave this structured wine a greater degree of accessibility in its youth. Drawing from its mountain top terroir, Viking has a characteristic high toned fruit quality, from its initial aromatics of red and blue fruits, to its graphite minerality.

This year’s Viking has a sense of sculptured elegance in its finely cut contours of crisp cherry-like fruit and balancing acidity with subtle hints of vanilla bean and sweet pipe tobacco. With patience and a bit of decanting the wine fills out, gaining a voluptuousness and generosity of flavors. Decanting is recommended for current drinking or hold up through 2020. Houston International Wine Competition- Gold Medal.

### Accolades

GOLD- Los Angeles  
International Wine  
Competition. 2013

92 points- Connoisseur’s  
Guide to California Wine



### VINEYARD DETAILS:

AVA: Paso Robles  
Vineyard: Viking Estate Vineyard  
Elevation: 1,600 feet  
Grade: 30%  
Soils: Calcareous Limestone  
Clone: 8  
Rootstock: 110R  
Planted Acres: 15

### VINTAGE DETAILS:

Varieties: 100% Cab Sauvignon  
Cases: 225 cases produced  
Release Date: March 18, 2013  
CA Suggested Retail: \$100

### HARVEST DATES:

September 18 - 29, 2009

### TECHNICAL DATA:

Alcohol: 15.6%  
pH: 3.77  
TA: 7.1 g/l  
Brix: 26.8°  
Yield: 1.4 tons/acre  
Fermentation: 5 ton open top fermenters;  
indigenous yeast.

### COOPERAGE:

Barrel aged 26 months in 100% French oak  
(85% new).  
Bottled: January 25, 2012  
Unfined, Unfiltered.