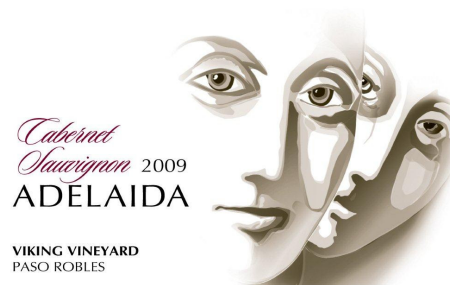


CABERNET SAUVIGNON 2009  
VIKING VINEYARD

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.

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 and Zinfandel 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.

Following nearly two years in French oak, only a selection of "best barrels" made the final cut. Deeply colored with an opaque crimson center, the wine exhibits cool climate juicy acidity and a cornucopia of red berries in the opulent bouquet. Bright and racy with black pepper and spicy aromatics followed by black berry fruits with a touch of wildness from the Syrah. A full bodied wine that is unfinned and unfiltered. Drink now through 2018.



**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: 82% Cab Sauv  
Cases: 155 cases produced  
Release Date: April 1, 2012  
CA Suggested Retail: \$50

**HARVEST DATES:**

September 4th, 2009.

**TECHNICAL DATA:**

Alcohol: 15.1%  
pH: 3.56  
TA: 6.25 g/L  
Brix: 27.0°  
Yield: 2-2.5 tons/acre  
Fermentation: 5 ton open top fermenters;  
indigenous yeast.

**COOPERAGE:**

Barrel aged 24 months in 100% French oak (33% new).  
Bottled: September 15, 2011.  
Unfinned, Unfiltered.