

F

CHARDONNAY HMR VINEYARD 2009 **HMR** Estate Vineyard

HMR is a celebrated vineyard in the Westside hills of Paso Robles. The anchor of this property is a historic planting of rare old vine Pinot Noir (35 acres) dating from 1964. It also includes an 8 acre block of Chardonnay, added in 1973, and a single acre of Gamay, bringing the total acreage under vine to 44. Facing south on a steeply sloping swale, it has a reduced sun exposure and is a collection area for the cooler air mass. 14 miles from the Pacific, afternoon intrusions of marine air promote a dramatic 40-50 degree diurnal temperature variation. Yields average only 1 ton/acre. In 2010 Adelaida achieved SIP Certification for our sustainable vineyard practices.

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. Skipping Labor Day, the vineyard crew harvested Pinot Noir and Anna's Syrah on Sept. 1st, Rhone whites and Grenache on Sept. 4th and 5th, followed by Cabernet and Zinfandel in the 3td week of Sept.. Portuguese varieties, Mourvedre and Nebbiolo were harvested at months end, just in time to miss incoming storms. 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.

Vigorous, with a distinctive crescendo of freshness, the flavors show a tension between the inherent minerality and the clean, pear-like fruit accented by Spring flowers, maybe acacia blossoms. A long penetrating finish holds the crushed seashell character, the racy, crisp edge bolstered by ripe textures of honeydew melon and nuances of lemon zest and vanilla bean. Drink now or cellar to 2014.



VINEYARD DETAILS:

AVA: Paso Robles

Vineyard: 100% HMR Estate Vineyard Elevation: 1,600 feet – 1,725 feet

Grade: 15%

Soil: Calcareous Limestone Clone: HMR Selection Rootstock: Own-Rooted Planted Acres: 4.5

VINTAGE DETAILS:

Varietal: 100% Chardonnay Cases: 334 cases produced Release Date: May 1st 2011 CA Suggested Retail: \$40

HARVEST DATES:

September 7th, 2009

TECHNICAL DATA:

Alcohol: 14.3% pH: 3.34 TA: 6.9 g/L Brix: 24.5° Yield: 1 ton/acre

Fermentation: 100% neutral barrel

fermented

COOPERAGE:

Barrel aged in 100% French oak (100%

Bottled: January 7th, 2011. Unfined.