

PINOT NOIR ESTATE 2009 PASO ROBLES

Adelaida's family-owned vineyards include five distinct properties totaling 145 acres in the craggy hillside terrain of Paso Robles' west side. Only 14 miles from the Pacific Ocean, these steep and elevated vineyard sites (1500 – 1900 feet) are characterized by chalk-rock and limestone soils. Afternoon blasts of coastal air create a daily microclimate that swings 40-50 degrees. The diverse planting of 23 varietals emphasize Rhônes, old-vine Pinot Noir, dry-farmed Zinfandel and mountain Cabernet Sauvignon. These stressed vines produce low yields with precise flavors and are a reflection of the terroir.

With the fourth year of drought conditions in California, water resources noticeably declined. 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. 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 3rd week of Sept. Portuguese varieties, Mourvedre and Nebbiolo, were harvested at month's 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.

The vines yielded a mere one ton of grapes per acre, well formed clusters with a sugar-acid balance emulated 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.

Generally recognized as a great vintage for California Pinot Noir, the 2009 reflects this in its depth of color and concentration of fruit. Classic aromas of black cherry and forest floor are buoyed by a good amount of well ripened fruit, framed with firm grip and structure. Characteristics indicative of a great vintage that produced well ripened wines yet in no way lost sight of the prized velvety texture and succulent mouth feel that can only be Pinot Noir. Enjoy now or hold through 2014.



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: 1230 cases produced
Release Date: February 01, 2012
CA Suggested Retail: \$25

HARVEST DATES:

September 04 – September 15, 2009

TECHNICAL DATA:

Alcohol: 14.1%
pH: 3.68
TA: 5.90 g/L
Fermentation: 14 – 16 days in open top fermenters; punched down by hand twice daily.

COOPERAGE:

Barrel aged 20 months 100% French oak (20% new).
Bottled: May 13, 2011. Unfined.
Unfiltered

