

PINOT NOIR ESTATE 2009
HMR VINEYARD

Nearing 50 years of age, Adelaida's 35 acres of historic Pinot Noir vines are situated in a rare mountain microclimate in the folds of the Santa Lucia Mountain range, 14 miles from the ocean. Planted on indigenous calcareous soils, these temperature sensitive vines benefit from a moderating site, minimizing the warmer afternoon sun exposure. This ideal terroir offers a rare template for translating Burgundy flavors onto a California raised wine; elegance over brawn. Adelaida's family-owned vineyards include five distinct properties totaling 145 acres in the craggy hillside terrain of Paso Robles' west side.

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 3rd week of September. Portuguese varieties, Mourvèdre 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

A brilliant magenta color, with a bit of aeration, the young wine develops an aromatic note of savory rhubarb and freshly brewed tea. The knit texture and delicate flavors of ripe cherry and subtle sandalwood incense smoke, spice-like flavors of nutmeg and allspice showcase classic varietal characteristic. An early maturing vintage, this Pinot is best enjoyed in to 2015.

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ADELAIDA

HMR VINEYARD
PASO ROBLES



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: 615 cases produced
Release Date: Spring, 2012
CA Suggested Retail: \$50

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