

### AROMA

violets, vanilla, cedar-cigar box

### FLAVOR

raspberry-currant compote, red plums, hint of mint

### FOOD PAIRINGS

lamb shish-kabobs w/ walnut-mint pesto, roast squabs w/porcini

---

Adelaida's distinct family owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 14 miles from the Pacific coast. Ranging from 1400 – 1900 feet in elevation, these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, a diurnal temperature swing of 40-50 degrees.

The 18 acre Viking Vineyard, planted in 1991, sits on a precariously steep, 30 degree south facing slope. A small 1 acre block of Cabernet Franc sits on the upper west corner of the site. Mountain elevation contributes a high toned red berry character to the fruit and the vineyard's ideal sun exposure made up for the cooler 2010 vintage, producing classic small ripe berries. In "Meritage" blends Cabernet Franc is prized because it ripens earlier, avoiding late rains which can plague Cabernet Sauvignon. The late season harvest amplified riper fruit elements, avoiding Cabernet Franc's under-ripe herbal tendencies. Long cellaring in tight grain, center-of-France, medium toast new barrels, integrated and married subtle spice aromatics and contributed a broader finishing texture. On its own it is a complete wine, emphasizing perfumed aromatics and a soft, velvety texture. Decant for current drinking or cellar through 2021.

---

### VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Viking Estate Vineyard

Elevation: 1700 feet

Soil type: Calcareous Limestone

### COOPERAGE & DATA

Barrel aged 25 months in 100% new French oak

Harvest date: Cabernet Franc 10/09/10

Alcohol: 14.9%

Unfined. Unfiltered

### VINTAGE DETAILS

Varieties: Cabernet Franc 100%

Cases: 160

Release date: 9/2013

CA suggested retail: \$100

