

CABERNET SAUVIGNON 2010 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.

With the cooler growing season of 2010, the delayed harvest allowed longer hang times, resulting in expressive fruit and the classic combination of viscosity and “nerve” (the French word for crisp natural fruit acidity). After three years of drought conditions, the El Nino weather pattern returned effectively raising the Pacific Ocean temperatures and promoting an uplift of moisture into the upper atmosphere. The 2010 harvest broke from the year’s preceding drought riddled harvests with vineyards being graced with above average rainfall, approaching as much as 40 inches in parts. The unique microclimate in the mountainous vineyards allowed for well-balanced and vibrant acidity for our Cabernet 2010 Vintage.

This wine, a 100% Cabernet Sauvignon from a cooler vintage, shows a classic linear tonality in its clean and well defined, crisp berry personality and subtle chalky minerality. The flavors are more of the blue and red side of the fruit spectrum, with aromatic nuances of crystallized violets. With aeration the young wine reveals more of its blueberry pie ripeness and graham cracker crust/cedar wood finishing notes. While the wine is enjoyable now for its sheer freshness and purity, it will reward cellaring (through 2018), as it makes a turn toward more savory sweetness and spicebox complexity.

*Cabernet
Sauvignon* 2010
ADELAIDA

VIKING VINEYARD
PASO ROBLES



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: 100% Cabernet Sauvignon
Cases: 675 cases produced
Release Date: April 1, 2013
CA Suggested Retail: \$50

HARVEST DATES:

October 1st – October 9th, 2010

TECHNICAL DATA:

Alcohol: 15.1%
pH: 3.49
TA: 6.3 g/L
Brix: 27.0°
Yield: 2-2.5 tons/acre
Fermentation: 5 ton open top fermenters;
indigenous yeast.

COOPERAGE:

Barrel aged 20 months in 100% French oak
(50% new).
Bottled: July 18, 2012.
Unfined, Unfiltered.