

CHARDONNAY 2010 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.

The cooler growing season of 2010 was ideal for this aromatic white varietal. 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 draught conditions, the El Nino weather pattern returned effectively raising the Pacific Ocean temperatures and promoting an uplift of moisture into the upper atmosphere. The Santa Lucia mountain range experienced substantial rainfall ending in early-April totaling 38 inches. The unique microclimate in the mountainous vineyards allowed for well- balanced and vibrant acidity for our white varieties.

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.

Chardonnay 2010
ADELAIDA

HMR VINEYARD
PASO ROBLES



92 points- Connoisseur's Guide to
California Wine

VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: 100% HMR Estate Vineyard
Elevation: 1,700 feet – 1,900 feet
Grade: 15%
Soil: Calcareous Limestone
Clone: HMR Selection
Rootstock: Own-Rooted
Planted Acres: 4.5

VINTAGE DETAILS:

Varietal: 100% Chardonnay
Cases: 123 cases produced
Release Date: Fall 2011
CA Suggested Retail: \$40.00

HARVEST DATES:

September 13th, 2010

TECHNICAL DATA:

Alcohol: 14.4%
pH: 3.42
TA: 6.01 g/L
Brix: 25.4°
Yield: 1 ton/acre
Fermentation: 100% neutral barrel
fermented

COOPERAGE:

Barrel aged eight months in 100%
French oak (100% neutral).
Bottled: May 3rd, 2011. Unfined.