

## PINOT NOIR ESTATE 2010 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.

The cooler growing season of 2010 was ideal for this 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 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 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 cool loving Pinot Noir.

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. Drink now or hold until 2016. Unfined, unfiltered.

90 points-  
Robert Parker  
Jr., The Wine  
Advocate

*Pinot Noir* 2010  
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: 790 cases produced  
Release Date: January 2013  
CA Suggested Retail: \$50

### HARVEST DATES:

September 10 – 29<sup>th</sup>, 2010

### TECHNICAL DATA:

Alcohol: 13.7%  
pH: 3.78  
TA: 5.8 g/L  
Fermentation: 14 – 16 days in open top fermenters; punched down by hand twice daily.

### COOPERAGE:

Barrel aged 18 months 100% French oak (30% new).  
Bottled: May 1st, 2012.  
Unfined. Unfiltered