

VIN GRIS DE PINOT NOIR 2010 HMR Estate Vineyard

Adelaida's Vin Gris is a 100% Estate Pinot Noir made as a dry Rosé. A small production (146 cases) seasonal wine it follows the French model of wine designed as an aperitif, served chilled for sipping at lunch time or before meals. Sourced entirely from our celebrated HMR Estate vineyard in the marine cooled hills of Western Paso Robles, these 46 year old vines are "own rooted" in the local calcareous shale soils with extremely low yields of one ton/acre.

The 2010 harvest broke from the years proceeding drought riddled harvests, our vineyards were graced with above average rainfall, approaching as much as 40 inches in parts. Made in a "saignee" style, the fresh juice was drawn off the skins after a short 24 hours and then fermented in barrels following the traditional white wine regime. Delivering gorgeous pinot noir fruit character this vin gris is a cross over, more full bodied than the Mediterranean style, yet crisp edged and appropriate for the bistro scene.

Bright reds and salmon colors lead to a bouquet of mineral tinged wild strawberry fruitiness. The wine is crisp yet mouth filling with a cool sprightliness and lush creamy finish. Best served well chilled on the veranda with pre-prandial bites. To be enjoyed in the near term (Summer of 2011), it has enough structure to delight for up to 12 months.

*Vin Gris de
Pinot Noir* 2010
ADELAIDA

HMR ESTATE VINEYARD
PASO ROBLES



VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: HMR Estate
Elevation: 1,600 feet – 1,725 feet
Grade: 15% - 30%
Soil: Calcareous Limestone
Clone: HMR Selection
Rootstock: Own-Rooted
Year Planted : 1964
Acres Planted: 32

VINTAGE DETAILS:

Varietal: 100% Pinot Noir
Cases: 146 cases produced
Release Date: June 28th, 2011
CA Suggested Retail: \$18

HARVEST DATES:

September 18th – 29th 2010

TECHNICAL DATA:

Winemaker: Terry Culton
Alcohol: 14.1%
pH: 3.60
TA: 5.24 g/L
Brix: 24.5°
Yield: 1-1.5ton/acre
Fermentation: 100% barrel fermented

COOPERAGE:

Barrel aged 5 months in 100% neutral French oak.
Bottled: June 14th, 2011