

### AROMA

cut roses, freshly crushed blueberries, graphite shavings

### FLAVOR

blueberry liqueur, wild raspberries, berry compote

### FOOD PAIRINGS

pan seared venison filet with green peppercorn sauce,  
porcini-gorgonzola burgers with glazed onions

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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 1400-2000 feet in elevation, these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

A rare cool summer in Paso Robles lends precision to the racy fruit profile of this claret-like wine. A late October harvest put the fruit at Bordeaux levels of ripeness, accentuating its lifted berry aromatics and crisp juicy finish. A pleasant departure from the highly extracted licorice-like wines of the region, this year's vintage reflects more than lower temperatures. It benefits from the blue fruit edge of a Cabernet Franc blending partner, and its steep mountain vineyard location, combining elevation, sun exposure (south facing slope) and evening marine air cool-down. The wine also shows a well bred pedigree from its best-barrel selection, and the low yields from Adelaida's limestone soils. Extremely drinkable now, this wine can be cellared through 2019.

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### VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Viking Estate Vineyard

Elevation: 1400-1695 feet

Soil type: Calcareous Limestone

### COOPERAGE & DATA

Barrel aged 22 months in 100% new French oak

Harvest dates: Cabernet Sauvignon 10/10/11 & 10/26/11,

Cabernet Franc 10/28/11

Alcohol: 14.3%

### VINTAGE DETAILS

Varieties: Cabernet Sauvignon 75%, Cabernet Franc 25%

Cases: 280

Release date: 4/2014

CA suggested retail: \$40

