

### AROMA

ripe red berries, dark chocolate shavings, nutmeg, cinnamon

### FLAVOR

red licorice, fruit smoothie, blackberry liqueur, plum sauce

### FOOD PAIRINGS

orange fennel crusted filet mignon in a plum sauce demi-glaze,  
roasted game hen with boar bacon, duck sausage gumbo

---

Adelaida's seven 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, afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

Taking its cue from the clandestine Bordeaux blends of yesteryear, this marriage of full flavored syrah with its cool climate cabernet neighbor to the north, demonstrates the synergies of the two varieties. Adelaida's Viking Vineyard produced a similar condition, a crisp edged, more angular cabernet, the result of a cool summer, combined with a voluptuous syrah from a south facing, upper block that historically ripens earlier. Made separately, these two wines were aged for a good year and a half in new and neutral oak barrels, respectively. The syrah, without the influence of new oak, preserved its pure, exuberant fruity personality and brings to the blend a broad mouth feel which adds vitality and density to the edgier fruit acidity of the mountain influenced cabernet. This wine can be enjoyed through 2019.

---

### VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Viking Estate Vineyard

Elevation: 1400-1695 feet

Soil type: Calcareous Limestone

### COOPERAGE & DATA

Cabernet Sauvignon barrel aged 19 months in 100% new French oak;

Syrah barrel aged 20 months in 100% Neutral French Oak

Harvest dates: Cabernet Sauvignon 10/10/11 through 10/27/11;

Syrah 9/21/11

Alcohol: 14.6%

### VINTAGE DETAILS

Varieties: Cabernet Sauvignon 65%, Syrah 35%

Cases: 141

Release date: 2/2014

CA suggested retail: \$48

---

