

AROMA

cranberries, loganberries, cloudberry, sweet cedar

FLAVOR

kirsch liqueur, vanilla beans and white chocolate

FOOD PAIRINGS

skillet browned, garlic rubbed spring lamb chops deglazed w/
rosemary infused pan drippings, braised rabbit w/mushrooms

Adelaida's 7 distinct family owned vineyards lie in the craggy hillside terrain of west Paso Robles, 14 miles from the Pacific coast. Ranging from 1500 – 2000 feet in elevation, these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, a diurnal temperature swing of 40-45 degrees.

In 2011 Paso Robles experienced a rare cool growing season necessitating a late October harvest to reach both sugar and phenolic ripeness. A subsidiary benefit of low summer temperatures is a slightly higher natural fruit acidity, characteristic of our elevated mountain location and importantly, a precursor to the wine's potential for long term ageing. These cooler vintages offer a more structured framework, crisp, salivating fruit flavors and greater food matching affinities than typical jammy, warm climate examples. As the vines celebrate their 20th birthday they begin to reveal a greater expression of site, combining the minerality of our limestone hills with the crisp red berry profile of this ridge top Estate vineyard. Four "best barrels" were selected for this Reserve bottling. This wine will benefit from additional cellaring, or decant for a couple of hours to get beyond its youthful reticence. Drink thru 2021.

VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Viking Estate Vineyard

Elevation: 1700 – 2000 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 21 months in 100% new French oak

Harvest dates: Cabernet Sauvignon 10/10/11, 10/26/11 & 10/27/11

Alcohol: 14.6%

Unfined.

VINTAGE DETAILS

Variety: Cabernet Sauvignon 100%

Cases: 95

Release date: 2/2014

CA suggested retail: \$75

