

AROMA

ripe cherries, vanilla bean, crème de cassis

FLAVOR

black currants, dark chocolate shavings, medium bodied

FOOD PAIRINGS

pepper steak, Kobe beef burger with caramelized onions, duck leg confit with ratatouille

Adelaida's seven distinct family owned vineyards lie in the hillside terrain of westside 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, afternoon blasts of cool marine air, and a diurnal temperature swing of 40-45 degrees.

The "Viking" represents our first Bordeaux field blend from our highest elevation ridge tops at 2,000 ft. A true mountain vineyard, Upper Viking presents a challenging environment for growing grapes with its full sun exposure and leaner limestone soils. Planted with four Bordeaux varieties, it emphasizes Cabernet Sauvignon (6 acres), Malbec (1 acre), Petite Verdot (1 acre), and Cabernet Franc (1 acre).

The cooler summer led to delays in ripening with a relatively late harvest beginning in mid-September. To preserve the integrity of these young vines, we did an initial green harvest to drop excess fruit leaving only one or two clusters per vine. Drink through 2018.

VINEYARD DETAILS

AVA: Paso Robles

Vineyard: Upper Viking Estate Vineyard

Elevation: 2000 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Co-fermentation of Cabernet, Malbec, and Petite Verdot

Barrel aged 20 months in 100% French oak; 55% New

Harvest dates: Cabernet, Malbec, and Petite Verdot 9/21/11,

Cab Franc 10/27/11

Alcohol: 14.8%; Unfined.

VINTAGE DETAILS

Varieties: Cabernet Sauvignon 36%, Malbec 28%,

Cabernet Franc 26%, Petite Verdot 10%

Cases: 150

Release date: 10/2013

CA suggested retail: \$35

