

AROMA

crushed black cherries, rose petals, sandalwood incense, milk chocolate

FLAVOR

silky textured cherry-raspberry-strawberry compote, baking spices, gingerbread

FOOD PAIRINGS

grilled salmon w/ soy, ginger & sake, roast squab wrapped in prosciutto, cold sliced veal w/ tuna sauce

The vagaries of farming brought us this wine. Paso Robles suffered from a devastating frost in April 2011 which affected the entire region, but particularly hit the early budding varieties i.e. pinot noir. To offset the loss, Adelaida outsourced pinot noir from three optimum sites, best of all the Santa Lucia Highlands. This relatively young region, created as an AVA in 1991, covers 12 miles of east facing slope, a raised bench land lying on a coastal range between Soledad and Salinas. The marine influence from nearby Monterey Bay brings cool breezes and fog, defining this as a region 1 (cool climate designation), ideal for pinot noir. Soils are a complex of alluvial fans, deep sandy loams offering ideal drainage and vine stress. The growing season is unusually long, slowing down photosynthesis and allowing gentle extended ripening, altogether, an ideal place for this Burgundian grape.

The 2012 vintage was the second year from grapes from the Doctor's Vineyard. A fine vintage with lots of sun during the growing season, the wine reflects these ideal conditions with luscious, ripe flavors. Combining a classic cherry cola aromatic and the sustaining, plush textured flavor of just picked berries. "The Doctor's" can be enjoyed now through 2018.

VINEYARD DETAILS

AVA: Santa Lucia Highlands

Vineyard: Doctor's Vineyard

Elevation: 300-600 feet

Soil type: Chular loam & Placentia sandy loam

COOPERAGE & DATA

Barrel aged 18 months in 100% French oak; 33% new

Harvest dates: 9/29/12

Alcohol: 14.3%

VINTAGE DETAILS

Varietal: Pinot Noir 100%

Cases: 225

Release date: January 2015

CA suggested retail: \$40

