

AROMA

crushed cherries, rose hip tea, sandalwood incense

FLAVOR

mineral tinged crisp red cherry grip, light smokiness, blueberry skins

FOOD PAIRINGS

roasted quail with dried cherries, pork cheeks with grilled plums and hazelnuts, seared salmon with mushrooms and ginger cream

Adelaida's distinct family owned vineyards lie in the 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.

A warm Paso summer re-energized these venerable old vines, following the devastating frost of 2011. Planted in 1964, the HMR Vineyard is a selection of "suitcase clones" planted on their own rootstock. We cannot make a specific clonal attribution, but the small sized clusters and tiny yields are the result of age, chalk rock, and calcareous soils, which have produced memorable Burgundian character wines.

The harvest lasted from late August into the first week of September. Fermented with indigenous yeast strains in open top tanks, and finished in new and neutral French oak barrels, the best barrels were selected for the vineyard designated level. Every passing day sees this wine evolving into its full potential. Enjoyable in its current youthful state, HMR Pinot will reach a plateau of complexity from 2015-2017.

VINEYARD DETAILS

AVA: Paso Robles
Vineyard: HMR Estate Vineyard
Elevation: 1700-1900 feet
Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 18 months;
100% French Oak; 40% new
Harvest dates: 9/1/12-9/6/12
Alcohol: 13.9%

VINTAGE DETAILS

Varietal: Pinot Noir 100%
Cases: 650
Release date: 6/1/2014
CA suggested retail: \$50

