

AROMA

black currants, violets, graphite minerality, white chocolate, cedar

FLAVOR

cassis liqueur, black raspberry compote, cappuccino, vanilla, nutmeg

FOOD PAIRINGS

filet with porcini mushrooms, coffee and pepper rubbed rib roast, Mediterranean vegetable ragout on a bed of polenta

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.

The Viking Vineyard occupies a dramatic location, a steep, south facing precipice with optimum exposures. This original 15 acre site was planted in 1991, primarily to cabernet sauvignon. A second parcel was planted in 2007 on an elevated, chalk rock mesa to three Bordeaux varieties.

2012 brought a welcome return to warm temperatures. With the exception of earlier ripening cab franc, the other varieties were harvested from late September through the first week of October. Fruit was allowed a brief cold soak, inoculated with yeast, daily pump overs, and maturing for nearly two years in French oak barrels. Showing succulent red berry creaminess, amplified by the minerality of the terroir, and nuanced by a pleasing oak background. Drink now through 2020.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles
Vineyard: Upper Viking Estate Vineyard
Elevation: 2000 feet
Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 20 months in 100% French oak; 60% new
Harvest dates: 9/13/12 through 10/8/12
Alcohol: 15%

VINTAGE DETAILS

Varieties: Cabernet Sauvignon 60%, Cabernet Franc 30%,
Petit Verdot 10%
Cases: 250
Release date: April 2015
CA suggested retail: \$40

