

### AROMA

crushed cherries, red currants, fresh cut roses, vanilla bean milk chocolate, cedar

### FLAVOR

cassis liqueur, red licorice, clove-cinnamon spice, vanilla extract

### FOOD PAIRINGS

open faced strip steak sandwich w/ tomato pesto, veal & pork meatloaf, ribeye tacos w/ onion jam & horseradish crème fraiche

Adelaida's seven distinct family owned vineyards lie in the craggy hillside terrain of Westside Paso Robles, 14 miles from the Pacific coast. Ranging from 1400-2000 feet in elevation, these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

When we say "Estate" it means that all the grapes in this wine came from Adelaida's hilltop vineyard. Two dramatic parcels are included in the total Viking Vineyard, an original steep, south facing ridgeline dating from 1991 and a newer planting on an elevated mesa. The cabernet sauvignon, primarily from the original 24-year-old vines, provides bold, structured tannins which benefits from the blending of the three other Bordeaux varietals. A warm 2012 season led to a late September to early October harvest. The extended hang time was necessary to achieve "physiological ripeness", a condition where grape sugars, skin pigments and seed tannins are in balance. The wines were fermented and aged separately for nearly two years in mostly new French oak barrels. The finished blend delivers powerful chewy textures, the succulence of red berries and a vanilla-cream like finish.

### VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Viking Estate Vineyard

Elevation: 1400-1695 feet

Soil type: Calcareous Limestone

### COOPERAGE & DATA

Barrel aged 23 months in 74% new French oak

Harvest dates: Cabernet Sauvignon 9/28/12-10/8/12,

Cabernet Franc 10/6/12, Petit Verdot 10/4/12, Malbec 9/13/12

Alcohol: 14.3%

### VINTAGE DETAILS

Varietals: Cabernet Sauvignon 75%, Cabernet Franc 19%,

Petit Verdot 3%, Malbec 3%

Cases: 770

Release date: August 2014

CA suggested retail: \$25

