

AROMA

wildflower honey-butter, dried pineapples, brioche, vanilla bean

FLAVOR

lemon oil, butterscotch, baked pears

FOOD PAIRINGS

grilled mahi mahi w/ thai coconut sauce, grilled pork chops w/ green applesauce

Adelaida's 6 distinct family owned vineyards lie in the craggy hillside terrain of west Paso Robles, 14 miles from the Pacific coast. Ranging from 1500 – 1900 feet in elevation these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, a diurnal temperature swing of 40-45 degrees.

The vineyard designation on the label indicates "best block" fruit from Adelaida's 5 acres of Chardonnay vines. Situated in the cooler southwestern corner of the property these vines are the DNA offspring of the original 1973 planting, which were grafted and relocated to their present lower elevation site in 2005.

The 2012 growing season was typical for the region, with mid-day heat offset by dramatic afternoon cooling. A heat wave in August gave us an early harvest. Whole cluster pressed, the grapes were barrel fermented in a combination of new (light toast) and previously used (neutral) barrels. Occasional lees stirring accompanied a 9 month sojourn in barrel. The wine borrows aromatic nuances from the barrel while still maintaining the characteristic minerality of the native soils.

VINEYARD DETAILS

AVA: Paso Robles

Vineyard: HMR Estate Vineyard

Elevation: 1700ft.

Soil type: Calcareous Limestone

COOPERAGE & DATA:

Alcohol: 14.7%

VINTAGE DETAILS:

Varieties: 100% Chardonnay

Cases: 120

Release date: Fall 2013

CA suggested retail: \$40

