

AROMA

white flowers, mangoes, ripe pears, cooked pastry dough

FLAVOR

honeydew melon, apple & pear tart, hints of ripe viognier grapes

FOOD PAIRINGS

prosciutto wrapped pork loin w/baked apples, chicken breast
sandwiches w/fresh goat cheese, caramelized onions & watercress

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.

This wine uses 100% HMR Estate Vineyard fruit. Adelaida's 5 acres of Chardonnay lies on the southwest, lower elevation corner of our HMR vineyard. These vines are the DNA offspring of the original planting from 1973, grafted and relocated to their present site in early 2005. Now a contiguous block, they are in the coolest part of the property. 2012 was a classic warm climate vintage for the Paso Robles region. Grapes were picked in early September, whole cluster pressed and barrel fermented in neutral oak (3rd use) barrels. The wine spent 7 months in barrels with once a month lees stirring. On the palate it reflects a characteristic lacy and delicate fruit character, the contribution of our limestone inflected soils. Best served cool (not overly cold), drink now through 2015.

VINEYARD DETAILS

AVA: Paso Robles

Vineyard: HMR Estate Vineyard

Elevation: 1700ft.

Soil type: Calcareous Limestone

COOPERAGE & DATA:

Alcohol: 14.3%

VINTAGE DETAILS:

Varieties: 100% Chardonnay

Cases: 280

Release date: Fall 2013

CA suggested retail: \$20

