

AROMA

bright bouquet of lemon zest, subtle herb

FLAVOR

green apple, lemon verbena, & a rich tropical finish

FOOD PAIRINGS

parchment baked sea bass w/ sorrel, chicken provencal

Adelaida's family owned vineyards include six distinct properties totaling 172 acres in the craggy hillside terrain of Paso Robles' west side. Only 14 miles from the Pacific Ocean these are steep and elevated sites (1500 – 1900 feet), characterized by chalk rock limestone soils. Afternoon blasts of coastal air create a daily microclimate that swings 40-50 degrees. Stressed vines produce low yields of precise flavors.

End Post is a value label Chardonnay from our Estate grown grapes. The crisp, citrusy style is the result of 100% stainless steel fermentation & subsequent aging in tank. No oak has touched this wine. The goal was to capture the unique, flinty minerality of our mountain vineyard with emphasis on the indigenous limestone terroir. Stainless steel tanks allowed us to precisely control the fermentation temperatures, providing extra time for the slower more gradual action of the aromatic white yeast cultures. Perfect weather conditions gave way to a late summer heat wave. Surprisingly, the first arriving grapes were red, ripe Syrah on August 29th. The Chardonnay was picked on Sept. 4th. Enjoy today through 2015.

VINEYARD DETAILS

AVA: Paso Robles

Vineyard: HMR Estate Vineyard

Elevation: 1700ft.

Soil type: Calcareous Limestone

COOPERAGE & DATA:

100% stainless steel fermentation

Harvest dates: 9/04/12

Alcohol: 14.5%

VINTAGE DETAILS:

Varieties: 100% Chardonnay

Cases: 301

Release date: Spring 2013

CA suggested retail: \$20



*End Post defines the wine.
End Post anchors the vine.
End Post, it's more than a sign.*