

AROMA

blueberries, violets, subtle BBQ smoke, North African spices, graphite shavings

FLAVOR

blueberry liqueur, roasting pan juices, violet pastille

FOOD PAIRINGS

white bean stew w/ duck confit & sausage, pork loin roast w/ fennel-garlic rub, hanger steak w/ shallots, thyme & Dijon mustard sauce

Adelaida's seven distinct family owned vineyards lie in the 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.

Adelaida's two acre section of Viking Syrah, planted in 1991, traces its lineage to the exalted Hermitage appellation of the Northern Rhône, known locally as the Estrella clone. Situated on a south facing ridge and planted in alkaline calcareous soils, the vines struggle, which produce low yields and defined flavors. Characterized by tight clusters and small berries, the wine is dense with an extreme purity and blue fruit aromatics.

Due to its elevated, sun exposed site and soil induced vine stress, this tiny vineyard block reaches optimum ripeness earlier than other plantings. A classic warm Paso summer led to a late August harvest, fruit was destemmed, allowed a moderate cold soak, and then fermented on indigenous yeast with twice daily manual punch downs. The wine rested for 20 months in four large French oak puncheons, 2/3 new. Viking Syrah is very age-worthy, recommend decanting for current consumption, or can be cellared through 2020.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: Viking Estate Vineyard

Elevation: 1400 – 1695 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 20 months; 67% new French oak

Harvest date: 8/29/12

Alcohol: 15.2%

VINTAGE DETAILS

Varieties: Syrah 100%

Cases: 247

Release date: Fall 2014

CA suggested retail: \$65

