

VIKING ESTATE VINEYARD

# ADELAIDA

## VIKING RED

ADELAIDA DISTRICT - PASO ROBLES

2013

AROMA	Violets, crème de cassis, graphite, cedar, dark chocolate
FLAVOR	Cranberry, blueberry, black cherry, sweet pipe tobacco, vanilla
FOOD PAIRINGS	Slate grilled rib eye with poblano pan fry, Moroccan chicken skewers with mint and grilled tomato, rosemary and garlic lamb chops
VINEYARD DETAILS	Viking Vineyard   1400 - 1695 feet Calcareous Limestone Soil

Adelaida's distinct family-owned vineyards lie in the craggy 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 and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

This Bordeaux-style blend is all about elevation and its extreme site. Cabernet Sauvignon dominates with the supporting cast making this a beautiful ensemble. The elevation effect of this mountain vineyard promotes UV exposure and a warm to cool temperature variation. Slope and poor chalk-rock soils contribute to vine stress.

California's drought continued in 2013. Harvested near the beginning of September, the four varieties were hand sorted, de-stemmed, and given a brief (one day) cold soak. Yeast inoculation and fermentation continued with twice daily manual punch downs followed by a 30 day extended maceration. Wines matured in new and two year old French oak cooperage. Its youth and moderate grip relaxes with aeration revealing classic aromatics of violets, black currants, cranberry and blue fruit plus hints of graphite and cedar spice. Drink through 2025.



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VARIETALS	Cabernet Sauvignon 56%, Cabernet Franc 20%, Malbec 16%, Petit Verdot 8%	COOPERAGE	Aged for 26 months in French oak barrels (50% new)
ALCOHOL	15.5%	RELEASE	March 2016
CASES	868	RETAIL	\$50.00
		HARVEST DATE	8/28/13 through 9/4/13

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