

HMR ESTATE VINEYARD

ADELAIDA

CHARDONNAY HMR 2015

ADELAIDA DISTRICT · PASO ROBLES

| | |
|------------------|---|
| AROMA | Lemon zest, ripe melon, fresh baked bread, crushed seashells |
| FLAVOR | Lemon meringue, honeydew melon, brioche-croissant breakfast breads, sea spray |
| FOOD PAIRINGS | Shrimp Scampi, Dungeness Crab and Avocado Salad, Chicken breast Saltimbocca (with sage and prosciutto). |
| VINEYARD DETAILS | HMR Estate Vineyard 1600 - 1735 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, a diurnal temperature swing of 40-50 degrees.

Chardonnay is considered an odd fit for the warm climate of Paso Robles, belonging to the moderate cool climate of Burgundy in northern France. The microclimate of our Westside hill location has a distinctive, ocean influenced weather pattern that extends the growing season allowing full flavor development. In addition, the high PH of our ancient seabed calcareous shale soils elevates natural fruit acidity and gives the wine a sense of electricity and verve.

Adelaida's 4 acres of Chardonnay lies in a sheltered swale of the Santa Lucia Range, some 14 miles from the cooling breezes of the Pacific coast. Grapes were harvested in late August, hand sorted, whole cluster pressed, and fermented on indigenous yeast in mostly neutral oak barrels. Maintained for 10 months in these previously used barrels, the wine was stirred occasionally which moves the spent yeast cells through the wine, adding a sense of brioche-like richness to the crisp edged fruit. The finished wine included small additions of stainless barrels and new oak adding contrasts of bright fruit based acidity and toasted wood elements. Characterized by its distinctive lemon zestiness, the wine opens to a mid-palate of lush honeydew melon-brioche-like richness with a persistence of its underlying crushed stone minerality. Drink now through 2020.



| | | | |
|----------|-----------------|--------------|--|
| VARIETAL | Chardonnay 100% | COOPERAGE | Barrel aged 10 months 100% French oak; 10% new |
| ALCOHOL | 14.7% | HARVEST DATE | 8/19/2015 - 8/21/2015 |
| CASES | 416 | RELEASE DATE | November 2016 |
| RETAIL | \$40.00 | | |

WWW.ADELAIDA.COM | 5805 ADELAIDA ROAD, PASO ROBLES, CA 93446 | 800.676.1232
ADELAIDA DISTRICT, PASO ROBLES, CALIFORNIA
THE VAN STEENWYK FAMILY, PROPRIETORS