

# ADELAIDA

## CABERNET SAUVIGNON

ADELAIDA DISTRICT - PASO ROBLES

2015

AROMA	Crushed black cherries, vanilla café latte, violet flowers, cedar wood incense
FLAVOR	Black cherry-red plum compote, graphite minerality, crème de cassis, cocoa powder
FOOD PAIRINGS	Beef carpaccio with capers and shaved parmesan cheese, grilled Portobello mushroom burger with pesto and arugula, red wine braised beef shortribs

Adelaida's 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 and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

The 2015 vintage continued the long Central Coast drought. Yields were severely reduced due to cool weather during the late spring which affected the early development of the fruit. Vines directed their energy into smaller partial clusters. This shortfall required us to out-source a small percentage of fruit from nearby growers within our mountain appellation. Our Viking Estate and nearby hillside vineyards are significant components of this entry level blend which also incorporates small amounts of Malbec and Petite Verdot. The variety of microclimates allowed multiple harvests over an 8 week period from early September through mid November. Each batch was vinified separately from cluster sorting, de-stemming, optical sorting to native yeast fermentations in wood foudres and concrete vats and final ageing in mostly neutral French oak barrels (20% new) for 20 months.

The wine exudes a black cherry, vanilla-café latte aromatic leading to supple textured flavors of crème de cassis and cinnamon stick, pillowy soft tannins and a lingering fruit precision that hints of its hillside pedigree. Made to be enjoyed in the near term this plush Cabernet will be at its best through 2023.



VARIETALS	Cabernet Sauvignon 94%, Petite Verdot 3%, Malbec 3%	RELEASE DATE	Summer 2018
ALCOHOL	14.8%	RETAIL	\$40.00
CASES PRODUCED	443 cases		