

CABERNET SAUVIGNON 2008

At 18 acres, Viking is a true mountain vineyard, located on the coastal influenced west Paso Robles, 14 miles from the Pacific Ocean. Sitting on an extremely steep, south-facing shelf of limestone, the site presents a challenging environment for growing grapes. Vine spacing is the tightest of all five Adelaida vineyards; 4 feet between vines and 8 feet between rows, 1361 vines/acre. Varying between 1,400 and 1,695 feet in elevation, these late ripening vines receive the full arc of the sun while keeping their crisp mountain fruit character, a function of elevation and the dramatic 40-50 degree afternoon cool down brought by the intrusion of the marine air flow. In 2010 Adelaida achieved SIP Certification for our sustainable vineyard practices.

A challenging year, 2008 gave us all the insults that make farming a risky business. Bud break began in late March and continued through April, followed by early spring frosts. Our vineyards lie on steeply sloping terrain, which tends to minimize damage to the tender emerging shoots. This is due to the action of gravity pulling the natural airflow down the slope, in essence, friction preventing frost damage. In May, a heat wave caught the late ripening Cabernet during the critical flowering period, resulting in some shatter and uneven clusters. Unfriendly heat continued into June, but normal summer temperatures prevailed until late August when 100 degree temperatures returned, accelerating the ripening. The harvest began on August 25th with the initial picking of Pinot Noir, and continued until the first week of October. In general, wines achieved phenolic ripeness but the shortened growing season and continuing drought resulted in reduced yields.

Incorporating an aromatic component of Cabernet Franc (18%), this youthful wine currently benefits from an hour of aeration, showing the classic Viking profile of high toned red berries with a mountain, crisp edged character and chocolate drop finish. Unfined, Unfiltered.

*Cabernet
Sauvignon* 2008
ADELAIDA

PASO ROBLES

**VINEYARD DETAILS:**

AVA: Paso Robles
Vineyard: Viking Estate Vineyard
Elevation: 1,600 feet
Grade: 30%
Soils: Calcareous Limestone
Clone: 8
Rootstock: 110R
Planted Acres: 15

VINTAGE DETAILS:

Varieties: 82% Cab Sauv, 18% Cab Franc
Cases: 834 cases produced
Release Date: April 1, 2011
CA Suggested Retail: \$32

HARVEST DATES:

September 8th – 15th, 2008.

TECHNICAL DATA:

Alcohol: 15.1%
pH: 3.56
TA: 6.25 g/L
Brix: 27.0°
Yield: 2-2.5 tons/acre
Fermentation: 5 ton open top fermenters;
indigenous yeast.

COOPERAGE:

Barrel aged 24 months in 100% French
oak (33% new).
Bottled: September 15, 2010.
Unfined, Unfiltered.

