

ADELAIDA DISTRICT

ADELAIDA

CABERNET SAUVIGNON SIGNATURE

VIKING ESTATE VINEYARD

2022

AROMA Cassis, Luxardo cherries, Violet, Lavendar, Vanilla

FLAVOR Black cherry, Blackberry, Eucalyptus, Freshly cut Coast Live Oak

FOOD PAIRINGS New York strip with cherry bordelaise sauce with Asiago cauliflower gratin;

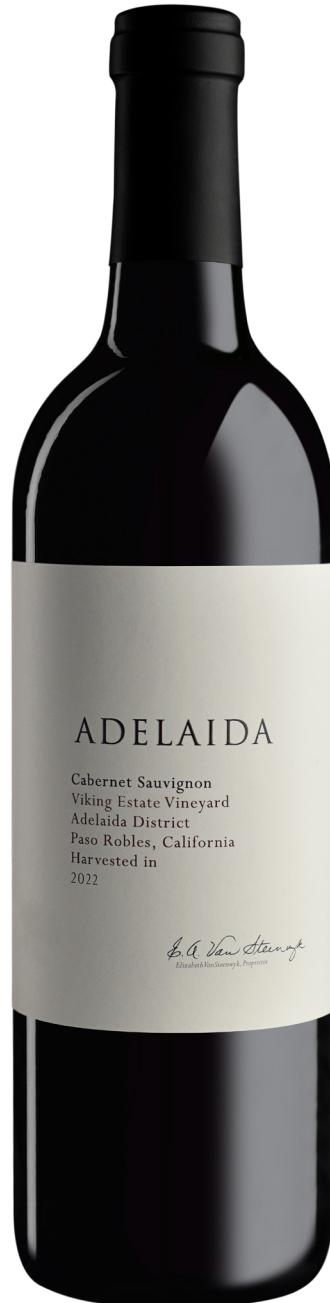
VINEYARD DETAILS Viking Estate Vineyard | 1400 - 1700 feet

Calcareous Limestone Soil

Adelaida's organically farmed estate vineyards are located in the coastal-influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these sites lie within the Adelaida District, a sub-appellation in the northwest corner of the wine region. With elevations ranging from 1400 - 2050 ft, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

The 2022 vintage started with roughly 20 inches of rainfall and hinted at consistent summer temperatures that did not see peaks or troughs. This was until our extreme heat event that expedited harvest and will likely mark the vintage for all of California. The heat wave hit at the exact moment when the fruit was at the tail end of its ripening journey. With over a week of 105-degree-plus temperatures, this vintage forced vintners/viticulturists to decide on picking grapes early with higher acids or later, running the possibility of over-ripe fruit.

The 2022 Signature Viking Cabernet Sauvignon highlights the distinctive character of mountain-grown fruit in Paso Robles. This vineyard consistently produces wines with expressive floral aromatics of violet and lavender, layered with refined notes of cassis and black cherry. Thoughtful oak integration enhances the wine with fine-grained tannins and subtle spice, including hints of vanilla. With the first sips comes flavors of blackberry, eucalyptus, fresh oak, and a touch of graphite add complexity and intrigue. Limestone-rich soils promote full fruit development while preserving vibrant acidity, resulting in a bold yet balanced wine that avoids excess alcohol or weight. This site-specific Cabernet Sauvignon is both elegant and powerful—enjoyable now, with the structure to cellar gracefully for 20 years or more.



VARIETAL	Cabernet Sauvignon 100%	COOPERAGE	Aged for 20 months in 50% new French oak barrels
ALCOHOL	14.3%	RELEASE	Spring 2026
CASES	510	RETAIL	\$125.00