

ADELAIDA DISTRICT

# ADELAIDA

## CABERNET SAUVIGNON

ADELAIDA DISTRICT - VIKING ESTATE VINEYARD

**2022**

<b>AROMA</b>	Fresh cranberry, Rhubarb, Stewed cherries, Leather
<b>FLAVOR</b>	Plum and raspberry preserves, Vanilla extract, Pomegranate
<b>FOOD PAIRINGS</b>	Angus burger with bacon jam, gruyere, & arugula; Cheese platter with preserves, nuts, and dried fruits
<b>VINEYARD DETAILS</b>	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.

Unlike a traditional Paso Robles Cabernet, the 2022 Viking Ranch Cabernet Sauvignon offers a bright expression of this bold varietal. Bright aromas of fresh cranberry, stewed cherries, and rhubarb take precedence over the classic cassis or black currant. The palate delivers a lighter, fresher profile with plum preserves, vanilla extract, and pomegranate. Tannin and oak are present in both aroma and flavor, but remain balanced rather than dominant. This challenging vintage offers a true showcase of environmental impacts on both vineyard and crew. Perfect alongside your favorite backyard burger or a hefty charcuterie platter. Enjoy through 2032.



<b>VARIETAL</b>	Cabernet Sauvignon 100%	<b>COOPERAGE</b>	Aged for 20 months in 50% new French oak barrels
<b>ALCOHOL</b>	14.7%	<b>RELEASE</b>	Spring 2026
<b>CASES</b>	420	<b>RETAIL</b>	\$75