

ADELAIDA DISTRICT

# ADELAIDA

## SPARKLING WINE

HMR VINEYARD - PASO ROBLES

**2022**

<b>AROMA</b>	Golden delicious apple slices, Asian pear, Jasmine, Brioche
<b>FLAVOR</b>	Apple pie, Kaffir lime, Lemon bar, Kumquat
<b>FOOD PAIRINGS</b>	Oysters with Mignonette; Arugula salad with chevre, fig, shallots and white balsamic vinaigrette
<b>VINEYARD DETAILS</b>	HMR Estate Vineyard   1600 - 1735 feet Calcareous Limestone Soil

Adelaida organically farms vineyards 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. HMR vineyard is situated at just the right elevation and distance from the Pacific Ocean to create an environment for complete phenological ripeness while maintaining tension.

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 vintage delivers. Vibrant and well-balanced, it's ready now yet will age gracefully through 2032. The nose offers complexity without pretension: yellow apple, white flowers, pear—echoes of childhood fruit cups. The palate follows through with apple pie, baking spices, and bright citrus notes of lime and lemon oleo. Fruit-forward but bracingly crisp, it cuts through rich dishes with ease.



<b>VARIETALS</b>	Pinot Noir 100%	<b>COOPERAGE</b>	4 months in neutral oak puncheons 3 years on the lees
<b>ALCOHOL</b>	12%	<b>RELEASE</b>	Spring 2026
<b>CASES</b>	244	<b>RETAIL</b>	\$70