

# ADELAIDA



## CABERNET SAUVIGNON VIKING ESTATE RESERVE 2000 Paso Robles

### VINEYARD

The Viking Estate Vineyard was planted in 1991 on a steep, south facing clay and calcareous hillside west of Paso Robles at an elevation of 1700 feet. The vineyard contains 12 acres of Cabernet Sauvignon. Spacing is 8 feet by 4 feet, with vine density of 1361 vines per acre. The Cabernet Sauvignon vines are clone 8 grafted on 110R rootstock.

When working on a 30 to 40 degree slope, farming practices are tailored to the demands of the site. This steep, exposed calcareous hillside sees classic warm days and cool nights, producing fully ripe fruit that retains natural grape acidity. The terroir of the vineyard is very much responsible for the low yields and intensely flavored small berries that are the hallmark of Viking Vineyard Cabernet Sauvignon.

### GROWING SEASON

"It was a good Cabernet vintage" said Terry Culton, winemaker. "A warmer spring was responsible for the earlier bud break and resulting longer growing season that all helped this extreme site to yield a more balanced and fleshy wine."

### WINEMAKING

Using Adelaida's traditional minimalist winemaking practice, this wine was fermented in open top fermenters using only indigenous yeast. It was punched down by hand twice a day during fermentation and pressed to barrel where it remained for over two years before being bottled. Our goal is to allow the vineyard to speak through the wine.

### THE WINE

The Viking Estate Vineyard has formed the backbone of the Adelaida Cellars Cabernet Sauvignon program since 1996. This 2000 vintage is only the third release of RESERVE wine and was chosen from the finest blocks of this steep and closely spaced planting. The wine is a good example of Adelaida Cellars style: lavish, intense mountain-grown fruit.

### TECHNICAL DATA

Appellation:	Paso Robles	pH:	3.44
Vineyard:	Viking Estate	Finished alcohol:	15.8%
Varietal content:	100% Cabernet Sauvignon	Bottling date:	February 19, 2003
Harvest dates:	4 separate pickings on September 20, 21, 23 and October 3, 2000.	Production:	454 cases
Brix:	26.0 on average	Release date:	August 01, 2003
Fermentation:	Open-top fermenters using indigenous yeast	CA suggested retail:	\$65.00
Aging:	30 mos. in a variety of American Oak cooperage		