

# ADELAIDA



Port of Cabernet Sauvignon 2001  
VIKING ESTATE VINEYARD  
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 1,700 feet. The vineyard contains 12 acres of cabernet sauvignon. Spacing is 8 feet by 4 feet, with a density of 1,361 vines per acre. Because yields are low, the Viking Vineyard harvest is considered in pounds per vine rather than tons per acre. Cabernet sauvignon clone 8 was grafted to 110R rootstock.

## GROWING SEASON

The 2001 Paso Robles growing season trailed a winter of warm temperatures and average rainfall. Mild and dry spring weather prompted early budbreak and later, incredible vine growth in April and May. Veraison was also early as the fruit continued to mature through a very warm summer. Temperatures dropped significantly just before harvest, slowing sugar production and increasing flavor development. Yields were above average while the grapes showed exceptional structure and great depth of flavor.

## WINEMAKING

Grape clusters were destemmed with much of the fruit left intact. The must was transferred to a large oak tank where fermentation started with native yeasts. The temperature was kept under 88° F. for the 15-day process. The cap was managed with punchdowns three or four times daily. Fermentation was arrested with high-proof brandy when the residual sugar dropped to 8%. The wine was settled for about two weeks, then aged in neutral French and American oak barrels for 30 months. It was racked five times during that period, bottled unfinned and unfiltered.

## TECHNICAL DATA

Appellation:	Paso Robles	Yield:	1.2 tons/acre
Vineyards:	100% Viking Estate	pH:	3.39
Varietal content:	100% cabernet sauvignon	TA:	6.51 gL <sup>-1</sup>
Harvest dates:	September 4 – 14, 2001	Finished alcohol:	18.0%
Brix:	25.8°	Bottling date:	June 3, 2003
Fermentation:	7 – 10 days in an open-top oak tank	Production:	498 cases
Aging:	30 months in French and American oak barrels	Release date:	October 2003
		CA suggested retail:	\$30.00