

A D E L A I D A

CABERNET SAUVIGNON ESTATE RESERVE 2002

VIKING/HMR VINEYARDS

STYLE

This Reserve Cabernet Sauvignon is the union of our two acclaimed estate vineyards, the Viking Estate and HMR Estate Vineyards. Both are grown on calcareous limestone soils; however, they produce entirely different wines. The extreme 30° slope, sheltered location, and warmer climate of the Viking Vineyard contribute to a full bodied, robust wine. The old vines, higher elevation and coastal marine breezes join forces to shape the HMR Estate Cabernet Sauvignon with classic and traditional varietal flavors. The blend of these two vineyards (60% Viking and 40% HMR Cabernet Sauvignon) produces an incredibly rich cabernet sauvignon, yet allows for more subtle nuanced flavors to show through. This 2002 vintage is our first release of this Estate Reserve blend.

VINEYARDS

The Viking Vineyard is the perfect site for the production of ultra-premium cabernet sauvignon. The thin calcareous rich soils that overlay the limestone-clay bedrock ensure vine stress and incredible flavor concentration in the resulting wine. The south facing topography of the vineyard maximizes ripeness and flavor intensity. The 1700 ft. elevation enhances phenolic development, giving intense color and tannin structure. The historic HMR Vineyard (planted in 1964) is located in the hills west of Paso Robles at an elevation of

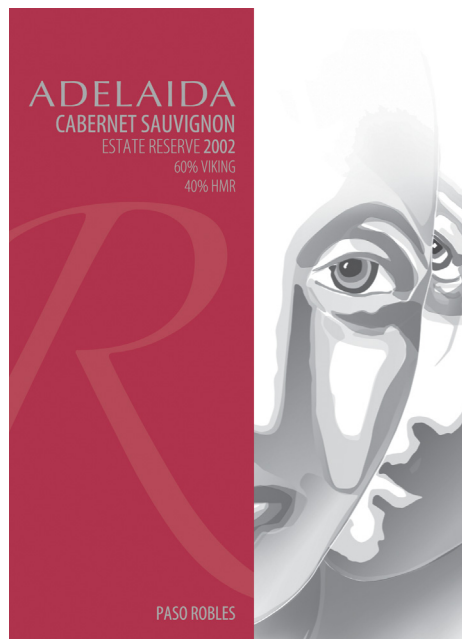
1,700 – 1,900 feet. Just 14 miles from the Pacific Ocean, its distinctive microclimate benefits from a cooling marine influence. The calcareous soils give the wine a complex element of terroir-focused flavors.

WINEMAKING

All lots were open-top fermented, using native indigenous yeasts. Primary fermentation on the skins lasted 14 days, with the cap gently punched down twice daily. Barreled down to a carefully chosen selection of French and American oak, the wine was aged for a period of 23 months, allowing malolactic fermentation to take place in the barrel. Extended aging on the lees improved the overall structure and mouth-feel of the final wine, which was then bottled unfiltered and unfiltered.

TASTING NOTES

This Estate Reserve is a classic varietal cabernet sauvignon with aromatics of cassis and loam. The blending of these two vineyards balances the powerful mountain fruit of Viking Cabernet with the cooler climate, classic varietal flavors of the HMR fruit. The wine from Viking Vineyard is indeed its own animal – an animal that is tamed beautifully by the HMR Cabernet Sauvignon in this first ever Estate Reserve blend.



TECHNICAL DATA

Appellation:	Paso Robles	Yield:	1.7 tons/acre
Vineyard:	60% Viking Vineyard 40% HMR Vineyard	TA:	7.0 g/L
Varietal content:	100% Cabernet Sauvignon	pH:	3.33
Harvest dates:	Sept. 13 – Oct. 7, 2002	Finished alcohol:	14.1%
Brix:	24°	Bottling date:	September 7, 2004
Fermentation:	11–14 days in small open top fermenters	Production:	419 cases
Aging:	23 months in French and American oak (40% new)	Release date:	May 15, 2005
		CA suggested retail:	\$45.00