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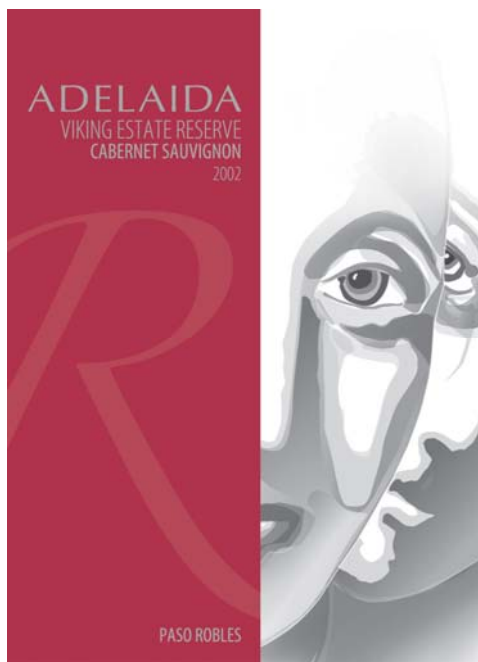
## ADELAIDA CABERNET SAUVIGNON VIKING ESTATE RESERVE 2002 CLONE 8, ROOTSTOCK 110R

### STYLE

The appropriately named Viking Vineyard is Adelaida's premier source of estate Cabernet Sauvignon, and as such, produces stunningly rich and concentrated wines. This is a quintessential Reserve-quality cabernet and has been treated as such, with no-holds-barred vinification. Native yeasts, long fermentation and carefully selected cooerage all contributed to the intensity of this wine. Only the best 13 barrels were then selected by winemaker Terry Culton for the Viking Reserve label. This wine is unfinned and unfiltered.

### VINEYARD

This 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 classic warm days and south facing topography of the vineyard maximizes ripeness and flavor intensity, while the cooling influence of the nearby Pacific Ocean (diurnal variations of as much as 50°) enable the grapes to retain their natural fruit acidity. The 1700 ft. elevation enhances phenolic development, giving intense color and tannin structure.



### 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 unfinned and unfiltered.

### TASTING NOTES

The Viking Cabernet Sauvignon speaks of powerful, mountain fruit. Its palate-gripping flavors of bright red cherries with underlying cassis and hints of tobacco leaf are classic varietal characteristics enhanced by this extreme site. Additional spice nuances of cinnamon and cumin are present on the long, persistent finish.

The introduction of French oak cooerage in 2002 emphasizes the piercing red berry elements of the dramatic Viking fruit. Integrated with existing American oak barrels, the wine has the best of both worlds . . . the vineyard terroir, grape purity and plush texture.

### TECHNICAL DATA

Appellation:	Paso Robles	Yield:	2.3 tons/acre
Vineyard:	100% Viking Vineyard	TA:	6.9 g/L
Varietal content:	100% Cabernet Sauvignon	pH:	3.3
Harvest dates:	Sept. 13 – Sept. 27, 2002	Finished alcohol:	14.6%
Brix:	25.2°	Bottling date:	September 4, 2004
Fermentation:	~14 days in open top fermenters	Production:	308 cases
Aging:	23 months in French and American oak (40% new)	Release date:	May 15, 2005
		CA suggested retail:	\$100.00