

ADELAIDA



CHARDONNAY HMR ESTATE 2002 Paso Robles

VINEYARD

The historic HMR Vineyard is located in the hills west of Paso Robles at an elevation of 1,700 feet. Planted in 1963, it is the oldest pinot vineyard throughout the entire South Central Coast of California. Five acres of chardonnay were planted in the late 1960s to validate the special Burgundian-like growing conditions.

Just 17 miles from the Pacific Ocean, its unique microclimate benefits from cooling marine breezes. The rare fractured calcareous soils give the wine a complex element of terroir-focused flavors.

HMR wines have received much acclaim for over three decades. The “Maestro,” Andre Tchelistcheff loved the wines from HMR. Since 1994, Adelaida Cellars has owned this prized vineyard, one that truly has earned its place in the annals of California wines.

GROWING SEASON

The winter of 2002 was extremely cold — vines drifted into deep dormancy and budbreak was delayed until late March. The change of season showed a change in temperature as early spring was mild with occasional morning frosts. The fruit slowly matured through summer under exceptionally cool growing conditions that were interrupted by several heat spikes. Harvest occurred about two weeks later than usual. Yields were of average size, but the long hang time resulted in great concentration of flavor.

WINEMAKING

The light-press juice was fermented on native yeasts in mostly neutral French oak barrels so as not to overwhelm the natural flavor profile of the site. Malolactic fermentation followed, but was stopped halfway to maintain the crisp French Chablis character of the HMR fruit. The wine underwent weekly lees stirrings during 11 months of barrel aging. It was racked off its lees before being bottled.

TASTING NOTES

With a distinct bouquet of flint and crushed stones, the quartz-like purity of the HMR Vineyard displays a persistent vibrancy. This is a complex, yet balanced wine, with elements of lemon zest and oak char nuancing the stony character. More minerals and less fruit make this the perfect foil to freshly shucked oysters on the halfshell, lobster salad, or stuffed peppers with mushrooms, rice and herbs. A bottle every year through 2009 will allow one to follow the wine’s evolution to its peak enjoyment.

TECHNICAL DATA

Appellation:	Paso Robles	Yield:	1.0 tons/acre
Vineyard:	HMR Estate	pH:	3.26
Varietal content:	100% Chardonnay	TA:	6.6 g/L
Harvest dates:	September 12, 2002	Finished alcohol:	14.7%
Brix:	24.4	Bottling date:	August 25, 2003
Fermentation:	100% barrel fermented	Production:	226 cases
Aging:	11 mos. in French oak barrels (15% new)	Release date:	July 1, 2004
		CA suggested retail:	\$30.00