

ADELAIDA



PINOT NOIR HMR ESTATE 2002 Paso Robles

STYLE

Creating great pinot noir is akin to following the quest for the "Holy Winemaking Grail". To find it, one needs lean limestone soils, a 50-degree diurnal temperature range, acres of low-yielding mature vines, and the practice of winemaking alchemy. This vintage is the realization of a quality potential inherent in our pedigree estate vineyard.

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, encompassing San Luis Obispo and Santa Barbara Counties. Just 17 miles from the Pacific Ocean, its unique microclimate benefits from cooling marine breezes. The Burgundian-like, 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, particularly the Pinot Noir. Since 1994, Adelaida Cellars has owned this prized vineyard, one that truly has earned its place in the annals of California wines.

ACCOLADES



91 Nicely fruited and very well-focused from its first sniff through to its lengthy finish, this impeccably balanced wine gets its admirable ratings without resorting to blatant ripeness or excessive oak.

Its touches of vanillin spice serve as a comfortable counterpoint to its ongoing themes of juicy red cherries, and its supple, slightly velvety feel is the stuff of very good Pinot Noir. If certainly capable of getting better over the next few years, it is delicious right now and invites near-term enjoyment. **GOOD VALUE \$25.00**

WINEMAKING

Grapes selected from the western edge of the HMR Vineyard, where thinner top soils give a greater calcareous influence to the wine.

A portion of the fruit was whole cluster fermented for greater tannin structure, with the majority of the fruit destemmed. Following the French tradition of "saignée," a small portion of juice was drawn off, improving the ratio of the skins to juice. Native yeasts were used in fermentation and caps were punched down twice daily to maximize the extraction of color. The wine completed malolactic fermentation in barrel, and underwent extended lees aging. Individual barrels were selected for their structure and intensity. The wine was fined with ½ egg white per barrel and bottled with no filtration.

TASTING NOTES

A few clockwise swirls reveal a riot of succulent cherry purity. The silken mouthfeel complements the perfumed berry compote, which on second and third sips, takes on the complex and buoyant aromatics of sweet pipe tobacco and rubbed English leather. Serve with grilled salmon, braised rabbit or Coq au Vin. By all means, sip the nectar immediately after putting on your chef's apron!

TECHNICAL DATA

Appellation:	Paso Robles	Yield:	1.8 tons/acre
Vineyard:	HMR Estate	pH:	3.37
Varietal content:	100% Pinot Noir	TA:	6.7 g/L
Harvest dates:	September 5 –11, 2002	Finished alcohol:	14.2%
Brix:	24.4°	Bottling date:	December 11, 2003
Fermentation:	7–10 days in open-top tanks	Production:	653 cases
Aging:	14 mos. in French oak barrels (30% new)	Release date:	April 26, 2004
		CA suggested retail:	\$25.00