

# ADELAIDA



## SLO PINOT 2002 Paso Robles

### STYLE

Within the 32 acres of vines on the HMR Estate Vineyard, we have taken the opportunity to create two “selections” of Pinot Noir. This approach pays homage to the variations in soils, sun exposure, vine genetics and ultimately the fruit intensity within the vineyard. With SLO Pinot, our goal is to capture pure varietal personality at an affordable price point. The wine is fashioned in an accessible, fruit-forward style for near-term consumption.

### 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.

### 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 fruit was destemmed and gently transferred to open-top fermenters as whole berries. 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. Racked once, it was bottled after light fining and no filtration.

### TASTING NOTES

This fruit-forward Pinot Noir pairs with a range of foods from pepperoni pizza, smoked salmon, thinly sliced carpaccio of beef to a hot pot of beef Bourguignon. Its quaffability and crisp natural acidity demonstrate a chameleon-like versatility.

### TECHNICAL DATA

Appellation:	Paso Robles	Yield:	1.8 tons/acre
Vineyard:	HMR Estate	pH:	3.35
Varietal content:	100% Pinot Noir	TA:	6.7g/L
Harvest dates:	Sept. 26 – Oct. 11, 2002	Finished alcohol:	14.3%
Brix:	24.6	Bottling date:	December 10, 2003
Fermentation:	7–11 days in open-top tanks	Production:	1,190 cases
Aging:	13 mos. in French oak barrels (25% new); 6 mos. in bottle	Release date:	May 10, 2004
		CA suggested retail:	\$15.00