

# ADELAIDA

## Pinot Noir HMR Estate Reserve 2003

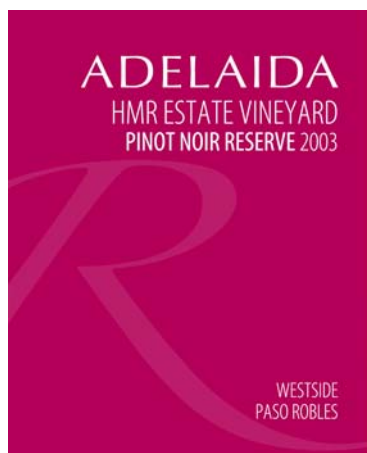
### PASO ROBLES

#### PREFACE

This is only the third Reserve Pinot Noir we have produced. It is made from the upper 20 rows of vines at the highest part of this hillside vineyard. Here, the soils are at their most shallow — six-to-nine inches. These vines are embedded into pure white limestone/chalk rock, which naturally devigorates vine growth, keeping berries small and fruit intensely flavored. The wine is remarkably full-bodied for pinot noir.

#### 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 16 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 winemaking.



#### WINEMAKING

Only fruit from the areas of the vineyard with low vigor and thin soils were selected for this blend. In the cellar, 100% native yeast and 40% whole-cluster fermentation provided a core of tannin and complexity while extended fermentations of 15–17 days maximized extraction. Seventy percent new French oak (light toast only) and 16 months of barrel aging helped balance this wine without overpowering its innate fruit and structure. Bottle aged for a full year before release, this age-worthy wine rewards the patience.

#### TASTING NOTES

Only the third reserve designation from our HMR Estate Vineyard, this stunning wine represents Winemaker Terry Culton's best selection of the property's best low yielding blocks. Reposed in 70% new Francois Freres Super Light Toast Barrels, the finished wine emphasizes complex grape tannins over smokey wood flavors. Tasting more Burgundian than Californian, the ethereal nose shows exotic Asian tea and truffley earth with classic heart-of-the-rose elements. In the mouth, concentrated black cherry flavors meld with fine Cuban tobacco and subtle elements of forest floor for a persistent finish. A must match with Magret of Duck or Wild River Salmon and mushrooms sautéed with the finest aged balsamic vinegar.

#### TECHNICAL DATA

Appellation:	Paso Robles - Westside	TA:	6g/L
Vineyard:	HMR Estate	pH:	3.6
Varietal content:	100% pinot noir	Finished alcohol:	14.2%
Harvest dates:	September 18 – 24, 2003	Bottling date:	June 21, 2005
Yield:	1.5 tons/acre	Production:	226 cases
Brix:	24.7°	Release date:	June 2006
Fermentation:	15 – 17 days in open-top tanks, native yeasts	Calif. suggested retail:	\$55
Aging:	18 months in 100% French oak Barrels, 70% new light toast		