

ADELAIDA



VIN GRIS DE PINOT NOIR 2003 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, 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.

WINEMAKING

Following the French tradition of "saignée," a small portion of the HMR Pinot juice was drawn off for this rosé, thus improving the ratio of skins to juice for the Adelaida Pinot Noir.

TASTING NOTES

Extremely popular on the Mediterranean coast, crisply styled Rosé wines complement lighter summer fare and offer an alternative to more substantial serious wines. Tasting of fresh strawberries, its buoyant uplifting fruitiness is tempered by balancing natural acidity and the mouthfilling texture of crème fraîche. The pale copper color is the result of light skin contact and the ripe Pinot Noir essence comes from the purity of free run juice. Here is a delicious warm weather patio wine ideally served well chilled to toast friendships or enjoy with a cool chicken walnut salad.

TECHNICAL DATA

Appellation:	Paso Robles	Yield:	1.0 tons/acre
Vineyard:	HMR Estate	pH:	3.48
Varietal content:	91% Pinot Noir, 9% Gamay	TA:	6.43 g/L
Harvest dates:	Sept. 9 – Sept. 24, 2003	Finished alcohol:	14.8%
Brix:	24.5	Bottling date:	June 29, 2004
Fermentation:	Stainless steel barrel fermentation using native yeast.	Production:	175 cases
	Syphoned from Pinot Noir ferments at 12 & 24 hours.	Release date:	Aug. 1, 2004
	100% malolactic fermentation.	CA suggested retail:	\$15.00
Aging:	6 mos. in 70 gallon stainless steel barrels.		