

A D E L A I D A
CABERNET SAUVIGNON ESTATE RESERVE 2003
HMR AND VIKING VINEYARDS
PASO ROBLES

PREFACE

This Reserve Cabernet Sauvignon is the union of our two acclaimed estate vineyards, the Viking Estate Vineyard and HMR Estate Vineyard. Both vineyards are planted on calcareous limestone soils; however, they produce entirely different wines. The extreme 45-50° slope, sheltered location, and warmer climate of the Viking Vineyard contribute to a full bodied, robust cabernet sauvignon. The old vines, higher elevation and coastal marine breezes of the HMR Vineyard join forces to shape a cabernet sauvignon with more classic and traditional varietal flavors.

VINEYARDS

Planted in 1992, the Viking Vineyard's thin calcareous rich soils and limestone-clay bedrock ensure vine stress and incredible flavor concentration. The south facing topography maximizes ripeness and flavor intensity. The 1,700 – 1,900 foot elevation enhances phenolic development giving intense color and tannin structure.

Planted in 1963, the historic HMR Vineyard is located in the hills west of Paso Robles at an elevation of 1,600 feet. Just 14 miles from the Pacific Ocean, its unique microclimate benefits from cooling marine breezes. The calcareous soils give the wine a complex element of terroir-focused flavors.

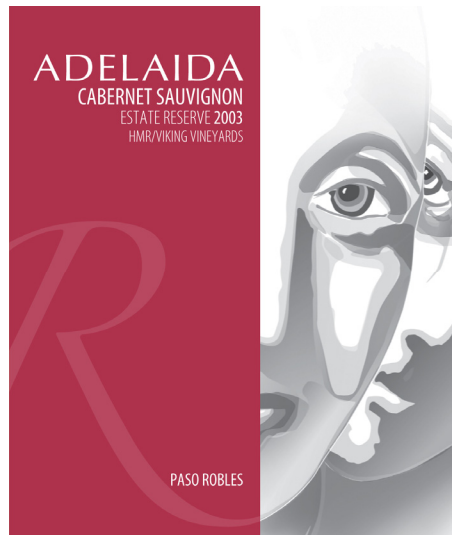
WINEMAKING

All lots were open-top fermented using indigenous yeasts. Primary fermentation on the skins lasted 14 days with the cap gently punched down by hand twice daily. Barreled down to a carefully chosen selection of French oak, the wine was aged for a period of 22 months, allowing malolactic fermentation to take place in the barrel. Extended aging on the lees improved the overall structure and mouth-feel of the finished wine. Bottled unfined and unfiltered.

TASTING NOTES

This is a classic Cabernet Sauvignon. The wine has a deep rich plum color with a cooler climate influence from our HMR Vineyard. Leading with high-toned red currant and mineral aromas, this bright wine shows juicy red fruit flavors, well integrated oak, and a lively acid structure. The Viking Vineyard fruit adds the powerful, blue fruit tones of cassis and blueberry. This is a seamless, beautifully crafted wine.

Bottled unfined and unfiltered, the wine will throw a natural sediment. Decanting is recommended.



TECHNICAL DATA

Appellation:	Paso Robles	TA:	6.8 g/L
Vineyard:	60% HMR Vineyard	pH:	3.45
	40% Viking Vineyard	Finished alcohol:	14.1%
Varietal content:	100% cabernet sauvignon	Bottling date:	September 8, 2005
Harvest dates:	October 5 – 28, 2003	Production:	338 cases
Yield:	1.78 tons/acre	Release date:	October 2006
Brix:	24.9°	Calif. suggested retail:	\$50
Fermentation:	Open-top fermentation, native yeasts		
Aging:	22 months in 100% French oak (40% new)		