

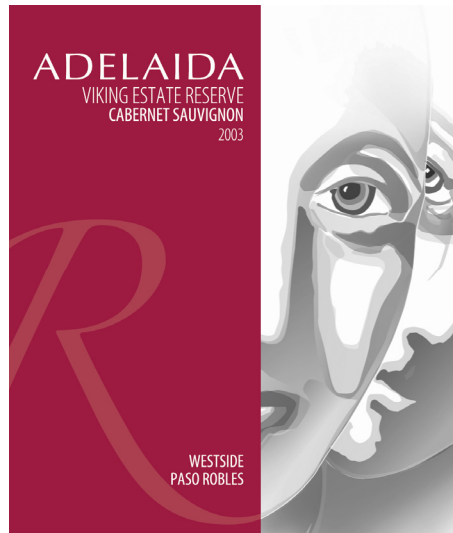
A D E L A I D A
CABERNET SAUVIGNON VIKING ESTATE RESERVE 2003
PASO ROBLES

PREFACE

The appropriately named Viking Vineyard is Adelaida's premier source of estate cabernet sauvignon, and as such, produces stunningly rich and concentrated wines. This is a quintessential Reserve-quality Cabernet Sauvignon and has been treated with no-holds-barred vinification. Native yeasts, long fermentation and carefully selected cooperage all contributed to the intensity of this wine. Only the best 14 barrels from our 16 acre vineyard were chosen by Winemaker Terry Culton for the Viking Reserve label.

VINEYARD

Planted in 1992, this is a perfect site for the production of ultra-premium cabernet sauvignon. The thin calcareous rich soils that overlay the limestone-clay bedrock ensure vine stress and incredible flavor concentration in the resulting wine. The classic warm days and south facing topography of the vineyard maximizes ripeness and flavor intensity. Just 14 miles from the Pacific Ocean, the diurnal variations (of as much as 50°) enable the grapes to retain their natural acidity. The 1,700 – 1,900 foot elevation enhances phenolic development, providing intense color and firm, yet fine, tannin structure.



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 23 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. The addition of 4% cabernet franc fleshed out the mid-palate mouth-feel. Bottled unfiltered and unfiltered.

TASTING NOTES

A forward, showy vintage from mountain-challenged vines, the Viking Cab is more a product of its high-elevation, limestone-dominated haunt than its varietal heritage. Intense blue-black color sets the stage for the hallmark, site-specific, blueberry aromas. Classic cassis and licorice flavors dominate in this powerful and structured wine. Winemaker, Terry Culton, achieved his goal – capturing the power of site and the true flavors of the grape – framed with a judicious use of oak (40% new). This wine will age for 10 years from vintage. Bottled unfiltered

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

TECHNICAL DATA

Appellation:	Paso Robles	TA:	7.4 g/L
Vineyard:	100% Viking Vineyard	pH:	3.3
Varietal content:	96% cabernet sauvignon, 4% cabernet franc	Finished alcohol:	14.9%
Harvest dates:	September 22 – 25, 2003	Bottling date:	September 8, 2005
Yield:	2 tons/acre	Production:	338 cases
Brix:	25.6°	Release date:	September 2006
Fermentation:	Open-top fermentation, native yeasts	Calif. suggested retail:	\$75
Aging:	23 months in 100% French oak (40% new)		