

CABERNET SAUVIGNON 2004

Paso Robles

The stamp of terroir is everpresent in the flavor profile of Adelaida's primary label Cabernet. It is a classic example of mountain grown fruit, deriving its length, density and crisp, mouthwatering character from the 1,800 ft. limestone soils of both our ultra-premium Viking Estate and the neighboring Halter Ranch. The late ripening proclivity of the variety was perfectly matched by the extended 2004 growing season. Ideal "physiological" ripeness (sugar development, seeds and skin tannins) was achieved from a long hang time with consistent temperatures that lasted from early April to late September-October. The above westside Vineyards see warm (90 – 100 degree Fahrenheit) mid-day temperatures and cool (50 -55 degree) Pacific Ocean influenced nights which promote the retention of natural fruit acidity, giving the finished wine balance and a mineral accented clarity of berry purity.

The rich scent of currants and cocoa powder segue-way to a deeply flavored mid palate tasting like a blackberry and plum compote. The precision of a "just picked" farmer's market fruit stand gives supple and lingering sweetness to the berry intensity. Finishing with energy and persistence, the firm structure speaks of an inner concentration and fruit definition that begs for a dark cellar and greater rewards in the future.



VINEYARD DETAILS:

AVA: Paso Robles
Vineyards: Viking Estate and Halter Ranch

HARVEST DATES:

September 6th – September 18th, 2004

VINTAGE DETAILS:

Variety: 100% Cabernet Sauvignon
Cases: 610 cases produced
Release Date: June 1, 2007
CA Suggested Retail: \$30

TECHNICAL DATA:

Alcohol: 15.2%
pH: 3.61
TA: 6.6 g/L
Brix: 25.7°
Yield: 2 tons/acre
Fermentation: open top fermenters,
native yeast

COOPERAGE:

Barrel aged 22 months in 100%
French oak (25% new).
Bottled: September 2nd, 2006,
Unfined, Unfiltered.