

ADELAIDA



PINOT NOIR HMR ESTATE 2004 Paso Robles

VINEYARD

The historic HMR Vineyard is located in the hills west of Paso Robles at an elevation of 1,700 – 1,900 feet. Planted in 1964, it is the oldest pinot noir vineyard throughout the entire South Central Coast of California, encompassing San Luis Obispo and Santa Barbara Counties. Just 14 miles from the Pacific Ocean, its unique microclimate is the recipient of cooling marine breezes. The Burgundian-like, fractured calcareous soils contribute a complex element of terroir-focused flavors.

A much celebrated vineyard, HMR (owned by Adelaida since 1994) has received recognition over the past 30 years for producing world class pinot noir. From its early history when famed “Dean of California Winemaking”, Andre Tschelistcheff, was a key consultant to the present stewardship of pinot specialist Terry Culton, HMR has earned a place in the annals of California wines.

GROWING SEASON

The 2004 growing season was marked by an incredibly mild winter to spring transition. The vineyards pushed bud almost a full month earlier than normal and while most growers quaking in their boots with the fear of frost, the gods smiled upon us and frost for the most part never became an issue. The mild weather continued into the early summer with the end result being that we started our harvest on August 12th, the earliest date that Adelaida has ever experienced. The great advantage we gained from this climactic anomaly was that we had already picked the majority of our white wine grapes and all our Pinot Noir before the Central Coast was hit by a pretty

substantial heat wave in the second week of September. We ended up with very balanced sugar-to-acid ratios and did not need to make any corrective additions. The 2004 vintage for us here at Adelaida showed very well with great intensity and integrated flavors.

WINEMAKING

Already low yields were further reduced to a miniscule 1 ton/acre crop thinning to emphasize varietal character. Whole cluster fermentation (40%) from the most lignified stems added to this wine’s great tannin structure and ability to age. Following the French tradition of “saignée,” a small portion of juice was drawn off at 12 – 24 hours, which improved the ratio of skins to juice and resulted in a deeply pigmented, wonderfully dark-colored pinot noir. Native yeasts were used in fermentation and the caps were punched down twice daily to maximize the extraction of color. In the barrel, the wine completed malolactic fermentation and underwent extended lees aging.

TASTING NOTES

A few swirls reveal the classic mélange of cherry fruit accented by Asian spice and exotic tea aromas. The HMR Pinot Noir is a more feminine pinot characteristically due to the influence of its limestone infected terroir. Like a French Volnay, its restrained delicacy of fruit makes it a perfect companion for grilled salmon, braised rabbit or Coq au Vin. This well-structured wine will reach its optimum in 2008 and maintain its charm and purity for another 4 to 8 years.

TECHNICAL DATA

Appellation:	Paso Robles	Yield:	1 ton/acre
Vineyard:	HMR Estate	pH:	3.58
Varietal content:	100% Pinot Noir	TA:	6.0 gL ⁻¹
Harvest dates:	Aug. 12 th – Sept. 1 st , 2004	Finished alcohol:	14.2%
Brix:	24.5°	Bottling date:	Feb. 14, 2006
Fermentation:	14 - 18 days in open-top tanks	Production:	914 cases
Aging:	15 mos. in French oak barrels (25% new)	Release date:	July 10, 2006
		CA suggested retail:	\$30.00