

SYRAH RESERVE 2004
VIKING ESTATE VINEYARD
Estrella Selection, Rootstock 110R

Representing a mere 1.5 acres of the total 15 acre Viking Vineyard and revered as the benchmark of Adelaida's portfolio, "The Viking" reveals the essence of varietal Syrah fruit. Now 15 years old, the vineyard lies in the higher elevations of westside Paso Robles (14 miles from the Pacific Ocean and 1,600 feet above sea level). The dramatic coastal influence allows daily temperature variations of 40 to 50 degrees — a diurnal swing that aids in the retention of balanced fruit acidity and brings both brightness and clarity to the ripe fruit. The small sweet berries are hand harvested from the steep 30 degree grade and are handled with non-interventionist winemaking practices (open top fermentation, indigenous yeast, and gentle hand punch downs).

The successful 2004 growing season has given us a wine that speaks of its "sense of place". A few moments of aeration reveal evolving aromatics of gamey roasted meats and Moroccan spice, mixed with raspberry fruitiness and dark chocolate richness. Showing the profound intensity of a great vintage, it has the integrated tannic ripeness that augurs for a long life; yet its sweet spot of fruit and touch of wood smoke make it a candidate for "vinous infanticide" (drinking before its time). For maximum enjoyment we recommend three years of cellaring. This wine will reward patience up to 2014 and beyond.

ADELAIDA
SYRAH 2004

VIKING ESTATE VINEYARD • PASO ROBLES

R E S E R V E

VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Viking Estate
Elevation: 1,600 feet
Grade: 30%
Soil: Calcareous Limestone
Clone: Estrella Selection
Rootstock: 110R
Planted Acres: 1.5

VINTAGE DETAILS:

Variety: 100% Syrah
Cases: 113 cases produced
Release Date: May 1, 2007
CA Suggested Retail: \$65

HARVEST DATE:

August 18th, 2004

TECHNICAL DATA:

Alcohol: 14.3%
pH: 3.61
TA: 6.2 g/L
Brix: 25.2°
Yield: 1 – 1.5 tons/acre
Fermentation: 100% barrel fermented

COOPERAGE:

Barrel aged 17 months in 100% French oak (30% new).
Bottled unfiltered and unfiltered on April 18th, 2006.