

ADELAIDA



VIIGNIER 2004 Paso Robles

VINEYARD

Glenrose Vineyard, at 1,700 feet of elevation, is contiguous to the Reserve Cabernet block of our Viking Estate Vineyard. Precipitous and steep, its terraced rocky out-croppings and ledges are hewn from a massive limestone-ingrained pyramid. The grapes struggle in this inhospitable environment to give the wine a true sense of place.

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 showing very well with great intensity and integrated flavors.

WINEMAKING

Whole berries were lightly pressed and settled overnight in tank before transfer to 100% neutral French oak barrels. Fermented on native yeasts, the wine subsequently underwent 100% malolactic fermentation and was lees stirred weekly. The viognier spent 9 months in oak and was bottled unfiltered.

TASTING NOTES

This capricious Northern Rhone white varietal is grown on an extreme limestone rock face at 1,700 feet elevation, 14 miles from the Pacific Ocean. The Glenrose Vineyard is a steep and dramatic site of terraces, ledges and pure white rock. This hard pack seafloor sediment of fossilized shells and ancient sea creatures imparts a crisp backbone of mineral laced purity to the passion fruit and peach like flavors of the mercurial viognier.

TECHNICAL DATA

Appellation:	Paso Robles	pH:	3.54
Vineyard:	Glenrose Vineyard	TA:	5.25 g/L ⁻¹
Varietal content:	100% viognier	Yield:	2 - 3 tons/acre
Harvest date:	August 23 rd , 2004	Bottling date:	June 22nd, 2005
Brix:	25°	Finished alcohol:	14.6%
Fermentation:	100% barrel fermented	Production:	316 cases
Aging:	9 months, French oak barrels (100% neutral)	Release date:	November 1, 2005
		CA suggested retail:	\$30.00