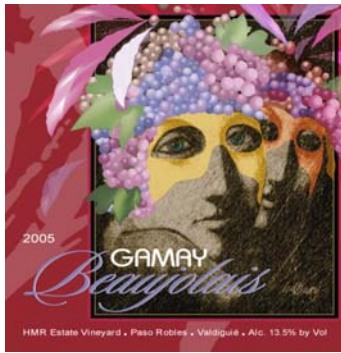


ADELAIDA



NOUVEAU GAMAY BEAUJOLAIS 2005

Paso Robles Westside

VINEYARD

Our historic HMR Estate Vineyard was planted in the hills west of Paso Robles at an elevation of 1,700 feet in 1963. Located 14 miles from the Pacific Ocean, its unique microclimate benefits from cooling marine breezes, while its Burgundian-like fractured calcareous inflected soils give the wines a complexing element of terroir focused flavors.

WINEMAKING

Following the traditional French Beaujolais model of "macération carbonique", or in English, carbonic maceration, the whole grape clusters are taken straight from the vineyard and carefully placed in tank without any crushing. As the clusters are placed, a yeast solution is misted over the surface of the grapes and then dry ice or CO₂ snow is injected into the tank. The yeast penetrates the skins of the grapes and they ferment within the individual grape. If, at this stage, you taste one of the grapes, you get half grape half wine in each berry. After about 10 days we press off the grape/wine mix and allow the fermentation to conclude in tank, thus preserving as much freshness as possible. The wine is then filtered and bottled for

immediate release. This is the first wine of the **new vintage**, a traditional early drinking wine, the Gamay Beaujolais is bottled so quickly that it may throw tartrate crystals in the bottle. This is not problematic, as it is normal in wines that have not been stored in cold cellars for extended periods of time. Simply pour the wine gently and enjoy this first wine of the new harvest.

THE WINE

Along with the 32 acres of low yielding Pinot Noir vines on our HMR Estate vineyard, we have one acre of Gamay that was planted back in the early 60s. We have taken the opportunity to create a nouveau wine from this special vineyard which pays homage to variations in soils, sun exposure, vine genetics and, ultimately, the fruit intensity within the vineyard. Our goal is to capture the exuberant personality of the Gamay grape. The Adelaïda Gamay Beaujolais is fashioned in an accessible, fruit-forward style with vivid aromas of strawberries, cotton candy and bananas. This aromatic dry red wine is meant for immediate gratification and consumption.

TECHNICAL DATA

Appellation:	Paso Robles	Yield:	2.4 tons/acre
Vineyard:	HMR Estate	pH:	3.3
Varietal content:	100% Gamay Noir	TA:	7.7 g/L
Harvest dates:	September 2, 2005	Finished alcohol:	13.5%
Brix:	22°	Bottling date:	November 15, 2005
Fermentation:	10 days in sealed fermenters	Production:	81 – 12 x 750 mL cases
Aging:	None it's Nouveau !!!	Release date:	November 17, 2005
		CA suggested retail:	\$15.00