

## PINOT NOIR HMR ESTATE 2006

Clone: HMR Selection, Rootstock: Own-Rooted

Of the roughly 130 acres of Adelaida's total Estate, the cool micro climate that encircles the celebrated 32 acres of Pinot Noir HMR vines is truly unique in the region. Always about 10 degrees cooler than the surrounding terrain, this site is one of the rare places in Paso Robles appropriate for the capricious Burgundy grape. Planted in 1964, this historic Westside vineyard, running between 1600 to 1900 feet in elevation, is configured in an east to west direction of rolling hillsides of fractured calcareous soils. Pacific coastal breezes drop evening temperatures a stunning 40-50 degrees, contributing to an ideal balance of ripeness and retention of natural fruit acidity.

Old vines, energized from winter rains set their usual miniscule crop of small berries (1 ton/acre). Ideal warm mid and late summer weather allowed physiological ripening of grape sugars as well as seeds and stems. Harvested between the 1<sup>st</sup> and 2<sup>nd</sup> week of September the arriving fruit was partially destemmed, allowing inclusion of about 30% whole clusters to the open top fermenters. Combining a traditional "saignee" bleed-off for a dry rose and twice a day hand punch downs, the juice, fermented with natural yeasts, went dry in two weeks. Secondary malo-lactic fermentation occurred naturally in barrel. Matured for 18 months in a mix of center of France coopered barrels of light and medium toast (30% new oak).

This complex expression of Pinot Noir shows vivid primary black cherry fruit, with evolving notes of sandalwood incense and allspice. Vibrant and penetrating, it offers hints of rose petals and cinnamon spice in its gripping long finish. Its sense of tangy cherry skin augurs well for longer term ageing. When carefully cellared, drink through 2013.

*Pinot Noir* 2006  
ADELAIDA

HMR ESTATE  
SANTA LUCIA MOUNTAIN RANGE • PASO ROBLES



### VINEYARD DETAILS:

Vineyard: HMR Estate  
Planted 1964  
AVA: Paso Robles  
Elevation: 1,600 – 1,900 feet  
Grade: 15% - 30%  
Soil: Calcareous Limestone  
Clone: HMR Selection  
Rootstock: Own-Rooted  
Acres: 32

### VINTAGE DETAILS:

Varietal: 100% Pinot Noir  
Cases: 1270 cases produced  
Release Date: August 1<sup>st</sup>, 2008  
CA Suggested Retail: \$30

### HARVEST DATES:

September 5 - September 15, 2006

### TECHNICAL DATA:

Alcohol: 14.3%  
pH: 3.66  
TA: 6.1 g/L  
Brix: 25°  
Fermentation: 14 – 16 days in open top fermenters; punched down by hand twice daily.

### COOPERAGE:

Barrel aged 18 months 100% French oak (about 30% new).  
Bottled: March 27, 2008, unfiltered, unfiltered.