

CABERNET SAUVIGNON RESERVE 2006 VIKING ESTATE VINEYARD Rootstock: 110R, Clone: 8

With plans to develop new vineyards in 1991, then Adelaida winemaker, John Munch, went searching for the “nastiest” piece of ground. He settled on Viking Ranch, a hopelessly hilly walnut orchard running along a ridge line off Peachy Canyon Rd. on Paso Robles mountainous Westside. The site, at 1,600 feet and 14 miles from the marine influence of the Pacific Ocean offered ideal early and mid day sun exposure with amazing diurnal temperature swings of 40-50 degrees per day. Choosing the steepest south facing slope, a parcel of some 15 acres was planted to predominantly Cabernet Sauvignon with token amounts of Cabernet Franc (1 acre) and Syrah (1 ½ acres). Now mature, in their 15th year, these low yielding vines produce a structured terroir driven wine.

Considered a classic Paso Robles vintage, 2006 was characterized by below average winter rainfall, warm early summer, a slight cool down, then warm again in the final mid September ripening cycle. Well balanced fruit with good color and phenolics was nature’s gift. The arriving fruit was allowed a brief temperate soak then fermented on native yeast, with daily manual punch downs to keep the skins and pulp immersed in the active juice. When dry the free run juice was drawn off the skins and transferred to barrels (45% new) where it rested for 21 months. The final blend, a selection of the best barrels, was enhanced by a significant addition of aromatic Cabernet Franc (14%), which broadened the mid palate and added some notes of violet and dark chocolate to the more tannic and tightly wound Cabernet Sauvignon.

Showing its mountain pedigree, Viking excels in a crowd of softer, fat, fruit bomb wines, with its distinctive racy, mineral tinged blue and red berry edginess. Lifted by its characteristic violet and cedar perfume, the wine gains complexity with aeration revealing penetrating flavors of blackcurrants and allspice. Maximum enjoyment entails time, the more you are willing to look, the more you will find. In the near term, we recommend decanting for one hour, or cellar up to 10 years.

ADELAIDA
CABERNET SAUVIGNON
2006



VIKING ESTATE VINEYARD · PASO ROBLES

R E S E R V E

VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: Viking Estate Vineyard
Elevation: 1,600 feet
Grade: 30%
Soil: Calcareous Limestone
Rootstock: 110R
Clone: 8
Planted Acres: 15
Yield: 2-2.5 tons/acre
Planted: 1992

VINTAGE DETAILS:

Varieties: Cabernet Sauvignon 86%, Cabernet Franc 14%
Cases: 548 cases produced
Release Date: October 1, 2009
CA Suggested Retail: \$75

HARVEST DATES:

September 22nd – September 26th, 2006

TECHNICAL DATA:

Alcohol: 15.6%
pH: 3.60
TA: 6.60 g/L
Brix: 26°
Fermentation: Five ton open top tanks, native yeast

COOPERAGE:

Barrel aged 21 months in 100% French oak (45% new).
Bottled: August 12th, 2008
Unfined, Unfiltered.