

CHARDONNAY 2007
HMR Estate Vineyard

These 34 year old Chardonnay vines lie in a cool microclimate on the north side of windy Peachy Canyon Road on Paso Robles' mountainous Westside, part of Adelaida's HMR Estate Vineyard. On their own roots they are affected by the native calcareous soils, whose alkaline chalkiness reduce their vigor, allowing miniscule yields of 1 ton of fruit/acre. Extemes of chilling night-time marine air from the nearby Pacific Ocean give the ripe fruit a bracing natural acidity to accent the limestone mineral terroir.

Cool, dry winter weather added the additional stress of low moisture in the porous soils, further contributing to low yields and small berries with high fruit definition. Fruit maturity was ideal by the end of August, preceding hotter weather. Destemmed and fermented in 2 to 3 year old neutral French oak barrels on native yeast, the new wine went through its secondary malolactic at the onset of winter, retaining some 33% natural malic acidity through the winemakers intervention. After 9 months in oak with minimal once a month lees stirring only the best barrels were selected for bottling under the Adelaida label, a severe selection down to 10 barrels.

Immediately approachable in its youthful exuberance, the wine conjures up sea shell and vanilla bean aromatics, yet delivers expansive texture in its rich mouthfilling viscosity, finishing with a complex mix of lime zest, crisp apple fruit and flinty minerality. Here is Puligny Montrachet for 1/3 the price.

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ADELAIDA

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VINEYARD DETAILS:

AVA: Paso Robles
Vineyard: 100% HMR Estate Vineyard
Elevation: 1,600 feet – 1,900 feet
Grade: 15%
Soil: Calcareous Limestone
Clone: HMR Selection
Rootstocks: Own-Rooted
Planted Acres: 7

VINTAGE DETAILS:

Varietal: 100% Chardonnay
Cases: 277 cases produced
Release Date: March 1, 2009
CA Suggested Retail: \$32

HARVEST DATES:

August 29th, 2007

TECHNICAL DATA:

Alcohol: 14.5%
pH: 3.54
TA: 5.40 g/L
Brix: 24°
Yield: 1 ton/acre
Fermentation: 100% barrel fermented

COOPERAGE:

Barrel aged 9 months in 100% French oak (100% neutral).
Bottled: July 24th, 2008