

**PAVANNE 2007**  
**GLENROSE AND HMR ESTATE VINEYARD**  
**Paso Robles**

Pavanne is a winemaking creation emphasizing Rhone white varietals enhanced with a small addition of old vine Chardonnay. A first time blend, it showcases the bright floral aromatics and rich textures of Roussanne and Viognier, balanced by the crisp acidity of Grenache Blanc and the limestone influenced minerality of our Estate grown Chardonnay. A combination of two Westside properties, Glenrose Vineyard, Adelaida's neighbor, planted on steep ledges and outcroppings of chalk-like soils, while our nearby HMR Estate contributes low yielding, 35 year old Chardonnay fruit from the coolest block of the vineyard.

The traditional low vigor of the local calcareous limestone soils compounded by the below normal seasonal rainfall of Winter 06/07 gave us compact clusters with vibrant fruit character, but overall, a small crop. The varieties, handled separately, were barrel fermented in neutral French oak and went through 70% of its "malo" conversion with occasional lees stirring.

Characterized by tropical flavors, Pavanne is an ideal Summer quencher, combining rich and contrasting tart flavors with a mineral tinged finish. Initially full and ripe, with mouth coating flavors of pineapple and kumquat, it leaves your palate with crisp edged sensations reminiscent of quince and grapefruit-like citrus. It is ideal for a Hawaiian Luau or just relaxing poolside. Named after a medieval dance, Pavanne is a wine for casual gatherings, best enjoyed in the next one to two years.

*Pavanne* 2007  
**ADELAIDA**

PASO ROBLES



**VINEYARD DETAILS:**

AVA: Paso Robles  
 Vineyards: HMR Estate and Glenrose Vineyard  
 Elevation: 1,200 feet – 1,600 feet  
 Grade: 15%-30%  
 Soil: Calcareous Limestone

**VINTAGE DETAILS:**

Varietals: Roussanne 47%, Grenache Blanc 34%, Chardonnay 13% and Viognier 6%.  
 Cases: 841 cases produced  
 Release Date: May 1, 2009  
 CA Suggested Retail: \$22

**HARVEST DATES:**

August 29<sup>th</sup>-September 7<sup>th</sup>, 2007

**TECHNICAL DATA:**

Alcohol: 13.5%  
 pH: 3.32  
 TA: 6.75 g/L  
 Brix: 25.1  
 Yield: 2 tons/acre  
 Fermentation: 100% barrel fermentation, 70% malolactic fermentation

**COOPERAGE:**

Barrel aged 12 months in 100% neutral French oak.  
 Bottled: April 2, 2009