

PINOT NOIR HMR ESTATE 2007

Clone: HMR Selection, Rootstock: Own-Rooted

Of the roughly 130 acres of Adelaida's total Estate planting, the cool micro climate that encircles the celebrated 32 acres of HMR Pinot Noir vines is truly unique in the region. Always about ten 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 mountain vineyard, running between 1,700 to 1,900 feet of 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. As with all of our vineyards HMR Estate is farmed following sustainable growing practices.

The winemaking process begins with multiple passes through the vineyard during harvest, seeking ripeness levels of 24-25° Brix. Following a season of low rainfall, ideal warm summer days and cool marine influenced nights we picked our first block on August 22nd. We continued harvesting seven individual lots over the next three weeks; all handled separately. About one third of the fruit is left as intact whole clusters, while the remainder is destemmed. A significant fraction of air dried stems is added back to certain lots to complex the tannin structure. Fermentation with native, indigenous yeast progresses for approximately 14 days with twice a day manual punch-downs of the cap; a gentle immersion of skins and solids into the active juice. Following a short (3-5 days) post fermentation settling the free run is racked to French oak barrels and the remaining solids are pressed. The new wine is rested without movement for the full term on its lees for the next 23 months.

The wine is a poetry of exotic perfume and salivating fine tannins leading to a core of pure black berry flavors. First impressions of chaparral, mesquite and sage move into the realm of first flush Darjeeling tea, followed by a fine grip of cherry skins, hints of rose petals finishing with layers of Thai and subtle Cajun spice. A few moments of aeration will reward the impatient imbibers. Drink now or cellar up to 2014.

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ADELAIDA

HMR ESTATE • PASO ROBLES



VINEYARD DETAILS:

Vineyard: HMR Estate
Planted: 1964
AVA: Paso Robles
Elevation: 1,700 – 1,900 feet
Grade: 15% - 30%
Soil: Calcareous Limestone
Clone: HMR Selection
Rootstock: Own-Rooted
Acres: 32

VINTAGE DETAILS:

Varietal: 100% Pinot Noir
Cases: 775 cases produced
Release Date: November 1st, 2009
CA Suggested Retail: \$30

HARVEST DATES:

August 22 - September 15, 2007

TECHNICAL DATA:

Alcohol: 14.5%
pH: 3.74
TA: 6.3 g/L
Brix: 24.8°
Fermentation: 14 – 16 days in open top fermenters; punched down by hand twice daily.

COOPERAGE:

Barrel aged 23 months 100% French oak (32% new).
Bottled: May 20, 2009. Unfined.