

ADELDAIDA

SPRING 2008 CLUB VIKING SHIPMENT: NOTES FROM THE WINEMAKER

Is it spring yet?

Hello all. I hope you have been getting through this wet and blustery winter in good spirits, or at least WITH good spirits. It's been a wild winter here at Adelaida. We have been hit with one storm after another. They just keep stacking up in the Gulf of Alaska and charging down the west coast, but at least they have blessed us with plenty of rainfall. Thank the gods as we may have finally broken the back of last year's drought. Here at Adelaida, we have received over 25 inches of rain so far this season - over double the amount of rain we received all of last year. The reservoirs are all full and, with a few more months still remaining in our rainy season, we hope to get another eight inches or so. That would bring our annual rainfall to about 33 inches, which is a typical precipitation level found on the west side of Paso, and frankly, what is needed to grow the quality grapes typical of the Adelaida region. The vineyards are still dormant and the vines are all loving this rain. In the meantime, our vineyard crew has been slogging up and down the hills between the showers diligently planting vines in the last of our new estate vineyards.

With planting complete on our new Rousanne, Grenache Blanc, Viognier, and Picpoul Blanc vineyard, I am so proud to announce to you that we now have all the vines in the ground to be 100% estate grown.

For many years, the goal here at Adelaida has been to have total control over our own vines and vineyards, to produce the highest quality grapes that we can, and to ferment those grapes into the highest quality wine. We currently produce approximately 80% of the grapes grown for our wine here at Adelaida. The remaining grapes are purchased from a handful of neighbors. We have been lucky enough over the years to purchase grapes from growers like Don Rose of the Glenrose Vineyard and David Bailey of Bailey Vineyards. These gentlemen grow brilliant fruit, have an obvious love for the land, and it seems part of their soul is in the ground. We are very thankful for their efforts over the years and for their friendship.

Now, however, we are starting to realize our dream of having 100% estate grown vineyards, so let me share with you how we got to this place.

1991: Adelaida planted the Viking Vineyard with 10 acres of Cabernet Sauvignon, 1.5 acres of Syrah, and 1 acre of Cabernet Franc.

1994: Adelaida purchased all original plantings from the historical HMR Vineyard (established in 1964). This purchase included 32 acres of Pinot Noir and seven acres of Chardonnay. Over the next five years, Adelaida's vineyard crew brought this vineyard back to good health by propagating clippings from these unique vines and replanting sick or missing vines.

2002: The five acre Bob Cat Crossing Vineyard was planted with a mix of Muscat Blanc (for our Ice Wine) and Port varieties consisting of Touriga Nacional, Tinta Cao and Sauzoa. Yes, Virginia, there is an Adelaida Port coming.

2002-2003: Anna's Vineyard was started with 18 acres of Syrah on the ridge above HMR. This vineyard is made up of several different Syrah clones

and root stock combinations, providing an amazing variety of flavors to the wine.

2004 Michael's Vineyard: The 18 acre Heritage clone Zinfandel was planted with clippings taken from vines originating in two of Paso Robles' oldest Zinfandel vineyards, the Old Martinelli Vineyard in west Templeton (about 88 years old), and the Will Pete Vineyard on the west side of Paso (about 110 years old). The clippings were planted in the traditional head pruned style on the east peak behind the HMR vineyard in a 12 foot by 12 foot spacing. This vineyard is dry farmed.

2005-2006: Anna's Vineyard extended with five acres of Mourvedre, five acres of Grenache, one acre of Petite Syrah, and two acres each of Cinsault and Counoise.

2007: The 1900 foot ridge above the Viking Vine-



yard was planted. This nine acre site has a mix of Cabernet Sauvignon, Cabernet Franc, Malbec and Petite Verdot. Can you say meritage?

2008: The white Rhône varieties were planted on the most westerly slope of the HMR property, beyond the Pinot Noir. This 14 acre vineyard, a mix of Grenache Blanc, Rousanne, Viognier and Picpoul Blanc, is the culmination of Adelaida's long standing goal of growing all the grapes we need to produce 100% estate wines (130.5 acres in total).

To steal a line from a little known musical group out of Liverpool, it has been a long and winding road, but thanks to the support of the Van Steenwyk family, the tremendous efforts of our vineyard crew, stewarded by our Vineyard Manager Emeritus, Mike Whitener,

and his right hand man and present day Vineyard Manager, Ota Espinoza, we have arrived. Over the next six years you will start to see Adelaida wines containing these grapes. With all of this incredible fruit, my job here at Adelaida is easy – just “don't mess anything up”. With that mantra running through my head for the next few years, let me get on to thanking you for your membership in Club Viking. The wines that we ship to you are, for me, the most fun wines to make – bold, esoteric, and challenging. I hope you truly enjoy this spring's shipment.

Cheers,



SLO PINOT SPECIAL:

NOW THROUGH MAY 16TH, PURCHASE SIX BOTTLES OR MORE OF SLO PINOT 2005 AND GET AN EXTRA 10% OFF (\$12.60 PER BOTTLE FOR CLUB MEMBERS).

FREE SHIPPING:

DID YOU CHECK YOUR SHIPPING CHARGE ON THIS SPRING SHIPMENT?

AS A “THANK YOU FOR YOUR SUPPORT”, WE HAVE WAIVED THE SHIPPING CHARGE FOR CALIFORNIA RECIPIENTS AND ONLY CHARGED A \$10 SHIPPING FEE FOR OUT OF STATE RECIPIENTS. WE ARE EXTENDING THE **FREE SHIPPING OFFER** TO ALL CLUB VIKING MEMBERS FOR REORDERS PLACED NOW THROUGH MAY 16TH.

PLEASE NOTE: YOUR REORDER CAN CONSIST OF WHICHEVER WINES YOU WANT (NOT LIMITED TO THE SPRING SHIPMENT WINES).

UPCOMING EVENTS:

APRIL 16TH: WINEMAKER DINNER AT MADELINE'S RESTAURANT IN CAMBRIA, CA. PLEASE CALL MADELINE'S AT 805.927.4175 FOR MORE INFORMATION.

MAY 2ND—3RD: HSOPICE DU RHÔNE (HDR) AT THE PASO ROBLES EVENT CENTER. “THE WORLD'S LARGEST INTERNATIONAL CELEBRATION OF RHÔNE VARIETY WINES”. VISIT [HTTP://WWW.HOSPICEDURHONE.ORG](http://www.hospicedurhone.org) OR CALL 805.784.9543 FOR MORE INFORMATION.

MAY 4TH: FAR OUT WINERIES' RHÔNE FOOD & WINE TASTING AT HALTER RANCH VINEYARD. FROM 10 AM—12 PM, JOIN THE 16 FAR OUT WINERIES FOR A MORNING OF COOKING, WINE PAIRING, AND DISCUSSION. \$75 PER PERSON. CALL 805.237.0138 FOR RESERVATIONS.

MAY 16TH—18TH: PASO ROBLES WINE FESTIVAL. ADELAIDA WILL BE POURING IN THE DOWNTOWN CITY PARK ON SATURDAY FROM 1 PM—5 PM. WE WILL ALSO HAVE AN OPEN HOUSE AT THE WINERY FRIDAY THROUGH SUNDAY FROM 10 AM—5 PM. CHEF PREPARED HORS D'OEUVRES WILL BE AVAILABLE ON SATURDAY AND SUNDAY. COMPLIMENTARY TO CLUB MEMBERS.

JUNE 20TH: ADELAIDA'S SUMMER SOLSTICE DINNER IN THE BARREL ROOM. 6:30 PM RECEPTION, 7:00 DINNER. ADELAIDA WINES WILL BE PAIRED WITH FIVE DELICIOUS COURSES PREPARED BY CHEF JEFFREY C. SCOTT, FORMER CHEF DE CUISINE AT THE PLAYBOY MANSION. \$96 PER CLUB MEMBER, \$120 PER NON-MEMBER. TO MAKE RESERVATIONS, CALL 1.800.676.1232 OR VISIT [HTTP://WWW.ADELAIDA.COM](http://www.adelaida.com).