

ADELAIDA DISTRICT

# ADELAIDA

## PINOT NOIR

ADELAIDA ESTATE VINEYARDS

**2021**

<b>AROMA</b>	Marionberry tea, Rose petals, Fresh compost
<b>FLAVOR</b>	Black cherry compote, Steeped black tea, Cinnamon bark
<b>FOOD PAIRINGS</b>	Roasted pork loin with herbs and fennel; Wild mushroom and burrata on garlic rubbed bruschetta
<b>VINEYARD DETAILS</b>	HMR Estate Vineyard   1580 - 1735 feet   Calcareous Limestone Soil

Adelaida's organically-farmed vineyards in the coastal influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these sites lie within the *Adelaida District*, a sub-appellation in the northwest corner of the wine region. With elevations ranging from (1400 - 2050 ft), limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

The winter months between 2020-2021 were cool and dry, with just 7.25 of rainfall and an average temperature of 51 degrees Fahrenheit. These conditions spurred an early bud break, followed by a moderate spring and warm summer with no heat waves. These conditions allowed harvest to proceed at a mostly predictable pace; the sugars evolved slowly due to limited heat spikes, and the acids remained high across all varietals.

In the glass, this wine shines with purple hues of plum & dark cherry, backed by high-toned aromas of black raspberry, pomegranate, and plum. These aromas strengthen the flavors of exotic teas, umami, and savory scents reminiscent of the local Adelaida chaparral. The wine is full-bodied and sumptuous with earthy flavor, yet bright, balanced, and fresh. The presence and combination of rare limestone over clay soils imbue structure and finesse, the crowning definition of high-quality Pinot Noir. It is all about the yin and yang: the heart of the rose perfume complements the rich umami tang. Enjoy now for charm and fruit, and hold through 2027 for complex, savory development.



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<b>VARIETAL</b>	Pinot Noir 100%	<b>COOPERAGE</b>	Aged in French oak barriques (20% new) for 15 months
<b>ALCOHOL</b>	13.9%	<b>RELEASE</b>	August 2023
<b>CASES</b>	588	<b>RETAIL</b>	\$40

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