## ADELAIDA

## CABERNET FRANC 2013

VIKING ESTATE VINEYARD | ADELAIDA DISTRICT

| AROMA               | Violets, cranberries, cedar spice, black tea, graphite shavings  |
|---------------------|--|
| FLAVOR              | Red plum, pomegranates, blue fruit, fine black tea, green peppercorns  |
| food<br>Pairings    | Venison medallions with green peppercorn sauce,<br>grilled game hens with lemon, sumac and date relish,<br>bistro steak with Portobello frites |
| VINEYARD<br>DETAILS | Viking Estate Vineyard   1400 - 1695 feet<br>Calcareous Limestone Soil   |

Adelaida's seven distinct. family-owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 14 miles from the Pacific coast. Ranging from 1400 – 2000 feet in elevation these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, and a diurnal temperature swing of 40-50 degrees.

Cabernet Franc is the parent of Cabernet Sauvignon. Traced to the Basque region of France, it cross pollinated with Sauvignon Blanc producing the offspring Cabernet Sauvignon. Adelaida planted Cabernet Franc in 1991 and 2007 on the Viking Estate Vineyard.

2013 brought a continuation of low rainfall and typical coastal mountain swings of warm days and cool nights. In our sites, full ripeness leads to notes of blue and red berries, different than in cooler regions where the grape exhibits a slight herbaceous character. Harvested earlier than Cabernet Sauvignon, the fruit was hand-sorted, de-stemmed, moved through a brief cold soak with juice pump overs leading to yeast inoculation, and fermentation in small open top vats. Left on the skins for several days, the new wine was racked into mostly new French oak barrels where it rested for nearly two years. With elegant fine tannins, the wine is a patrician to Cabernet Sauvignon's machismo, moving from violets to flavors of pomegranates, blueberries, graphite, and tea. Will benefit from additional aging, best from 2018-2023.



| VARIETAL | Cabernet Franc 100% | COOPERAGE    | Aged for 26 months in French oak |
|----------|---------------------|--------------|----------------------------------|
| RETAIL   | \$65.00             |              | (50% new)                        |
| ALCOHOL  | 15%                 | RELEASE      | March 2016                       |
| CASES    | 153                 | HARVEST DATE | 8/29/13 through 9/9/13           |
|          |                     |              |                                  |

