HMR ESTATE VINEYARD

ADELAIDA

CHARDONNAY HMR 2014

ADELAIDA DISTRICT · PASO ROBLES

toasted hazelnuts, white flower, baking apples, sea spray **AROMA**

creamy textures, freshly baked brioche, apple-peach tart **FLAVOR**

FOOD griddled scallops in ginger soy sauce, pan fried trout in brown

PAIRINGS butter with sliced almonds, saffron shrimp crabcakes

VINEYARD HMR Estate Vineyard | 1600 - 1735 feet

DETAILS Calcareous Limestone Soil

Adelaida's 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, a diurnal temperature swing of 40-50 degrees.

Chardonnay is an odd fit for the warm climate of Paso Robles, belonging to the moderate cool climate of Burgundy in northern France. The microclimate of our Westside hill location has a distinctive, ocean influenced weather pattern that extends the growing season allowing full flavor development. In addition, the high PH of our ancient seabed calcareous shale soils elevates natural fruit acidity and gives the wine a sense of electricity and verve. The HMR Vineyard defies conventional wisdom.

In 2014 drought conditions continued for the third year. Multiple trial picks were evaluated on a number of parameters from the sugar/acid balance, physiological maturity (assessing pip and seed development), and ultimately a more subjective approach, tasting the fruit. Picked in late August through early September, individual bunches were hand sorted, whole cluster pressed and fermented in individual barrels (15% new oak). While in barrel, the wine went through a natural malo lactic conversion (65%) followed by twice a month lees stirring over 10 months.

90 POINTS - CONNOISSEUR'S GUIDE TO CALIFORNIA WINE



VARIETAL Chardonnay 100%

COOPERAGE

Barrel aged 14 months 100% French

oak; 20% new

ALCOHOL 14.4%

HARVEST DATE 8/12/2014 - 8/19/2014

CASES 206

RELEASE DATE

RETAIL

\$40.00