

# ADELAIDA

## CHARDONNAY HMR 2018

ADELAIDA DISTRICT - PASO ROBLES

AROMA	Meyer lemon tart, sea spray, roasted marshmallow, Asian pear, Chamomile tea
FLAVOR	Candied lemon peel, nutmeg, orchard stone fruit
FOOD PAIRINGS	Seared Scallops on a bed of Sweet Corn, Tomato and Bacon Succotash
VINEYARD DETAILS	HMR Estate Vineyards   1600 - 1735 feet Calcareous Limestone

Adelaida has seven sustainably-farmed vineyards in the coastal influenced Santa Lucia mountain range, on the west side of the Paso Robles appellation. Situated on steep hillsides, these sites lie within the 'Adelaida District', a sub AVA in the northwest corner of the wine region. Elevation (1500-2000 ft.), slope, chalk rock sub soils (calcareous limestone) and extreme diurnal temperature swings (averaging 45 degrees) produce wines with distinct expressions of their 'terroir'.

HMR is the abbreviated name of Hoffman Mountain Ranch, the original vineyard planted by Dr. Stanley Hoffman. This historic property dating from the early 1960's is devoted exclusively to Burgundian grape varieties, rarely found in Paso Robles. Adelaida purchased the HMR estate in 1994. This choice real estate, planted in a narrow west to east gap of the Santa Lucia mountain range, lies in a uniquely cooler micro-climate, benefiting from the moderating afternoon onshore Pacific air current. Our Miocene era chalk-rock soil leaves a trademark mineral influence. The 2018 growing season progressed in what Paso Robles traditionally expects with cool spring temperatures, elevated summer temperature, and cooling in the harvest months of September and October. Sustained heat throughout July and August, was welcome pre-verasion. The night harvest began September 10th and the final pick was September 19th. The fruit was hand sorted, whole-cluster pressed and transferred to s/s tank to allow solids to separate from the pure juice. The wine was then moved to French oak barrels (30% new) it was fermented with indigenous yeast, continuing through a natural 100% malo-lactic fermentation and further matured for 9 months with occasional lees stirring.

The 2018 Chardonnay highlights the finesse of our HMR vineyard. The aromatics are well rounded and abundant with hints of Meyer lemon tart, roasted marshmallow, and peach blossom. Once sipped you can expect subtle, yet significant nuances of candied lemon zest, nutmeg, and orchard stone fruit all balanced by a naturally occurring acidity that will allow for lengthy aging. Drink now through 2023.



VARIETAL	Chardonnay 100%	COOPERAGE	Barrel aged 9 months 100% French oak, 30% new
ALCOHOL	13.7%	RELEASE DATE	Summer 2019
CASES PRODUCED	408 cases	RETAIL	\$40.00

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ADELAIDA DISTRICT, PASO ROBLES, CALIFORNIA  
THE VAN STEENWYK FAMILY, PROPRIETORS