

ADELAIDA DISTRICT



# ADELAIDA

## CABERNET SAUVIGNON SIGNATURE

VIKING ESTATE VINEYARD - PASO ROBLES

2017

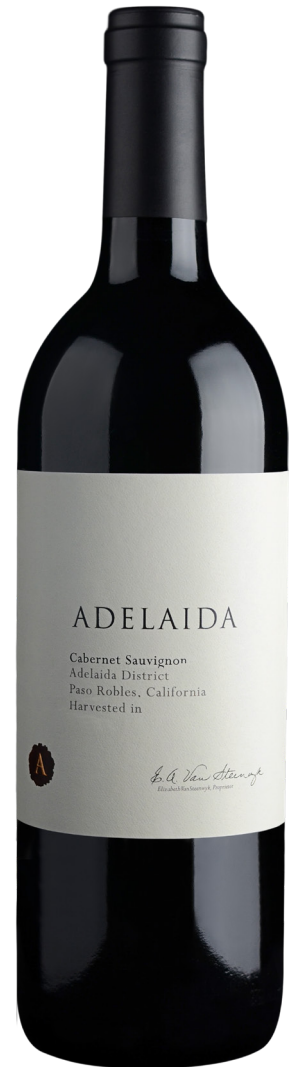
- AROMA** Ripe blackberries dusted with freshly group peppercorns, sweet chocolate nibs and tobacco
- FLAVOR** Ripe blackberries and cocoa powder with blackcurrant and hints of freshly cut cedar
- FOOD PAIRINGS** Pan seared Filet Mignon with green peppercorn crème fraiche; broiled chicken thighs with smoked paprika and ratatouille
- VINEYARD DETAILS** Viking Vineyard | 1400 - 1700 feet  
Calcareous Limestone Soil

Adelaida has 6 sustainably-farmed properties 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 (1400 - 1700 ft.), slope, chalk rock sub soils (calcareous limestone) and extreme diurnal temperature swings (averaging 45 degrees) produce wines with distinct expressions of their 'terrior'.

Cabernet Sauvignon is a key part of our 100% estate grown program. Viking Vineyard's steep South facing mountain exposures generate low yielding plants and full-bodied wines. The original site was acquired by Adelaida in 1991, and our initial planting consisted of 15 acres primarily dedicated to Cabernet Sauvignon and Cabernet Franc.

The growing season for 2017 started off with our first significant rain event in five years. The weather showed normal progression for Paso Robles with warm days and cool nights, ideal conditions for vine development. Following veraison, the region experienced a number of heat spikes which created dehydration in some of the clusters, calling for a high degree of selectivity in the vineyard and winemaking. Fruit was picked at night starting in the second week of October. The grapes were cluster sorted and de-stemmed, before being passed through the optical sorter to remove any shriveled berries. Fermentation began utilizing the indigenous yeast in a combination of concrete tanks, large oak foudres, and barriques. This was followed by a short maceration and finished with 20 months of ageing in 70% new, medium toast barrels.

No youthful tannins here, the wine is immediately accessible with the succulence of ripe blackberries lightly dusted with fresh ground peppercorns, faintly hinting of blackcurrant leaf, all complemented by mouth-coating flavors of creamy Swiss chocolate, vanilla and cedar wood shavings. Reflecting the vintage this is a current drinking wine that speaks of its breeding yet can be enjoyed in the near term. Drink now through 2025.



<b>VARIETALS</b>	100% Cabernet Sauvignon	<b>COOPERAGE</b>	Aged 20 months in 70% new French oak
<b>ALCOHOL</b>	14.9%	<b>RELEASE</b>	Fall 2019
<b>CASES</b>	412 cases	<b>RETAIL</b>	\$100.00