

ADELAIDA

PINOT NOIR HMR 2016

ADELAIDA DISTRICT - PASO ROBLES

AROMA	Blackberry tea, faint wood smoke, mulling spices, freshly dressed venison
FLAVOR	Spiced black cherry skin extract, savory earthiness, Lapsang souchong tea, animal meatiness
FOOD PAIRINGS	Bacon wrapped salmon with wilted spinach, sautéed wild mushrooms with polenta and herbs, Moroccan style braised chicken legs with couscous and garlic toast
VINEYARD DETAILS	HMR Estate Vineyards 1300 - 1735 feet Calcareous Limestone

Adelaida's distinct family-owned vineyards lie in the 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.

Adelaida's 33 acre HMR vineyard, established in 1964 is the oldest continuously farmed plantings of Pinot Noir on the Central Coast. Our property lies in a coastal influenced mountain valley within the Santa Lucia Ranges, a cooler site more suitable for this delicate variety. The HMR designation indicates that the wine is based on our best vineyard sites and oldest vines. 2016 marked the 5th year of drought and our earliest bud break on record (mid-late February) followed by an extended growing season. Harvested from late August through the first week of September, fruit was picked in the pre-dawn hours, cluster sorted by hand, de-stemmed and optically sorted (individual grapes). Moved to small batch fermenting vessels (50% concrete) with indigenous yeast cultures the must has a 30% stem inclusion and undergoes daily skin pump-overs and punch-downs. Final maturing in barrels lasted 15 months using both neutral and new French oak (40%).

Showing its darker fruit extract qualities it has a rugged masculinity and harkens to an old world style - supple textured with scents of blackberry tea and mulling spices, an autumnal forest floor earthiness and venison-like meatiness with finishing note of black cherry skins and faint wood smoke. Drink through 2024.



VARIETAL	Pinot Noir 100%	COOPERAGE	Aged 15 months in French oak (40% new)
ALCOHOL	13.5%	RELEASE DATE	April 2018
CASES PRODUCED	880 cases	RETAIL	\$60.00

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