

ADELAIDA

PINOT NOIR HMR 2017

ADELAIDA DISTRICT - PASO ROBLES

AROMA	Black cherries, star anise, blueberries, Earl Grey tea, sandalwood incense, “Miniver” rose
FLAVOR	Black cherry/blueberry compote, Earl Grey tea, Chinese 5 spice, sandalwood, miso paste
FOOD PAIRINGS	Tomato, prosciutto and melted Gruyere sandwiches; lightly seared salmon with roast Shiitakes and mushroom sauce; Chicken Tikka Masala with minted cucumber salad and garlic naan
VINEYARD DETAILS	HMR Estate Vineyards 1600 - 1735 feet Calcareous Limestone

Adelaida has seven organically 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’.

Adelaida’s 33 acre HMR vineyard, established in 1964 is the oldest continuously farmed Pinot Noir vineyard in 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. Naturally unstable, Pinot Noir is prone to natural mutations of the vine DNA, over 30 clones have been identified. The old vines of HMR form a unique vineyard mix lacking a specific clonal variety, and we have chosen not to do DNA testing as to enjoy the mystery of the past. The HMR designation indicates what the wine making team deems to be the best barrels produced during the vintage. 2017 brought a late winter storm track with a warming spring and an early bud break. This was a labor intensive year for the in-house vineyard crew, utilizing organic farming protocols. Late summer heat lead to low yields of concentrated small clusters. The Pinot Noir harvest lasted all through September emphasizing careful selection and multiple picks. Night harvested, the fruit was cluster-sorted, de-stemmed and optically sorted followed by traditional foot treading. The resulting must, which included 30% whole clusters, finished its fermentation in concrete vats using indigenous yeast cultures enhanced by juice pump-overs and daily punch downs. Final maturing in barrels lasted 15 months using French oak (40% new).

The wine is sappy with a snap of fresh natural fruit acidity. The wine shows a restrained energy, ultimately unwinding to reveal flavors of black cherries, Earl Grey tea, Asian spices and sandalwood. This leads to a long, lush, voluminous finish of lifted dark fruit. Its current youthful ardor is embellished by aeration, drink now through 2025.



VARIETAL	Pinot Noir 100%	COOPERAGE	Aged 15 months in French oak (40% new)
ALCOHOL	14.1%	RELEASE DATE	April 2019
CASES	700 cases	RETAIL	\$60.00

WWW.ADELAIDA.COM | 5805 ADELAIDA ROAD, PASO ROBLES, CA 93446 | 800.676.1232

ADELAIDA DISTRICT, PASO ROBLES, CALIFORNIA