

ADELAIDA DISTRICT

ADELAIDA

PINOT NOIR

ADELAIDA ESTATE VINEYARD

2022

AROMA	Heart of the rose, Ripe cherries, Savory forest foliage
FLAVOR	Savory spices, Red berries, Fine grain leather
FOOD PAIRINGS	Roast chicken; Grilled salmon; Mushroom and burrata on garlic rubbed bruschetta
VINEYARD DETAILS	HMR Estate Vineyard 1580 - 1735 feet Calcareous Limestone Soil

Adelaida's organically-certified vineyards in the coastal influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these sites lie within the *Adelaida District*, a sub-appellation in the northwest corner of the wine region. With elevations ranging from (1400 - 2050 ft), limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

The 2022 vintage started with roughly 20 inches of rainfall and hinted at consistent summer temperatures that did not see peaks or troughs. This was until our extreme heat event that expedited harvest and will likely mark the vintage for all of California. The heat wave hit at the exact moment when the fruit was at the tail end of its ripening journey. With over a week of 105-degree-plus temperatures, this vintage forced vintners/viticulturists to decide on picking grapes early with higher acids or later, running the possibility of over-ripe fruit.

The 2022 vintage gave us a wine of sophistication, subtlety, and finesse, emphasizing savory and spice notes rather than overt fruitiness. This wine shows complexity, though contrasting, floral, and earthy aromas more typically associated with old-world wines. The hallmark HMR vineyard characteristic "Heart of the Rose" perfume is on full display, combined with notes of Adelaida chaparral, and a limestone-driven freshness and purity. Classic, varietal notes of cherry and raspberry follow through on the palate, along with a beautiful silky mouthfeel. Low alcohol, sense of place, and Old-Vine characteristics are all evident in this classic rendition. The finish is bright, refreshing, and juicy from the high natural grape acidity that our rare limestone soils impart. Savor now through 2027.



VARIETAL	Pinot Noir 100%	COOPERAGE	Aged in French oak barriques (21% new) for 15 months
ALCOHOL	13.3%	RELEASE	Spring 2024
CASES	2059	RETAIL	\$35
