

AROMA

tart cherries, cranberries, rosehip tea, sandalwood incense, potpourri

FLAVOR

cherry/raspberry/cranberry compote, dried herbs over wood smoke

FOOD PAIRINGS

grilled scallops, monkfish & bacon, truffled sausage w/ cannellini beans, shallots & kale, chicken w/ leeks, mushrooms, garlic, & herbs

Adelaida's seven distinct family owned vineyards lie in the hillside terrain of westside Paso Robles, 14 miles from the Pacific Coast. Ranging from 1500 – 2000 feet in elevation these low yielding vines are challenged by chalky limestone soils, afternoon blasts of cool marine air, and a diurnal temperature swing of 40-45 degrees.

A warm "Paso" summer re-energized these venerable old vines following the devastating loss from the frost of 2011. Dating from 1964, these gracefully gnarled vines from Adelaida's HMR Estate are the oldest continuously farmed Pinot Noir vines in the Central Coast. Success here is due to the cooler microclimate of this mountain vineyard and the underlying chalky calcareous soils, a rarity in California. While we cannot make a clonal attribution, these early smuggled imports from France were deemed "suitcase clones". Distinguished by their pine cone shaped clusters and small berry size the resulting wine displays a distinct Burgundian character. Grapes are picked at night, fermented in open top vats utilizing indigenous yeast cultures and matured in light toast French oak barrels, 1/3 new. Youthful, but already showing classic flavors, drink now through 2017.

VINEYARD DETAILS

AVA: Paso Robles
Vineyard: HMR Estate Vineyard
Elevation: 1700-1900 feet
Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 18 months;
100% French oak; 31% new
Harvest dates: 9/1/2012-9/10/12
Bottled date: 4/10/2014
Alcohol: 12.9%

VINTAGE DETAILS

Varietal: 100% Pinot Noir
Cases: 1411
Release date: July, 1 2014
CA suggested retail: \$25

