

# ADELAIDA

## 2014 ESTATE CHARDONNAY

ADELAIDA DISTRICT · PASO ROBLES

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| AROMA            | White flowers, grapefruit zest, sea spray, baked biscuit  |
| FLAVOR           | Asian pear, quince, winter melon, brioche   |
| FOOD PAIRINGS    | Scallop sauté with miso sauce, snapper sashimi with seaweed and fennel, baked chicken breast with sage and prosciutto |
| VINEYARD DETAILS | HMR Estate Vineyard   1600 - 1735 feet<br>Calcareous Limestone Soil   |

Adelaida's distinct, family-owned vineyards lie in the craggy 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, a diurnal temperature swing of 40-50 degrees.

There is a lot of pride in making chardonnay at Adelaida. We have four acres planted in our historic HMR Vineyard. Grown in the coolest part of the vineyard in the indigenous limestone soils these vines have a “French Connection”. Our soil emphasizes chalk-rock marine sediments mirroring the conditions in parts of Burgundy, the ancestral home of chardonnay. This wine always shows a quality of crisp-edged minerality, a hard to define sense of energy, reminiscent of sea spray salinity, the result of its home turf.

Continuing drought was the headline in 2014. Although summers are warm in Paso this elevated microclimate site swings 40-50 degrees every day, bathed by afternoon Pacific breezes. The original vines, dating from 1973, have been replanted (using grafts from the mother vines) in an adjacent block of the HMR property. In their 9th year they are now reaching maturity to showcase the character of the terroir. Like Champagne, without the effervescence, the wine is bright with white flower and citrus peel aromatics, leading into salivating flavors of grapefruit and pear.



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| VARIETAL | Chardonnay 100% | COOPERAGE    | Aged in neutral French oak barrels (98%) & stainless steel (2%) |
| ALCOHOL  | 13.8%           | HARVEST DATE | 8/12/14 through 8/12/14   |
| CASES    | 189             | RELEASE DATE | September 2015  |
| RETAIL   | \$25.00         |              |   |

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