

ADELAIDA DISTRICT



ADELAIDA

CABERNET SAUVIGNON SIGNATURE

VIKING ESTATE VINEYARD - PASO ROBLES

2016

- AROMA** Crushed huckleberry/blueberry mélange, cinnamon stick, cedar incense
- FLAVOR** Mixed berry, cinnamon-nutmeg-vanilla spices, cedarwood plank
- FOOD PAIRINGS** Cast-iron sauteed hanger steak with shallots and shitake mushrooms; honey-soy baked chicken thighs
- VINEYARD DETAILS** Viking Vineyard | 1400 - 1700 feet | Calcareous Limestone Soil

Adelaida's Estate Vineyards encompasses seven distinctive sustainability-farmed properties in the coastal influenced Santa Lucia Mountain Range. In the mountainous Adelaida District, on the west side of Paso Robles, lies the exposed hilltop site of Viking Vineyard. This vineyard is distinguished by its elevation (1400-1700 ft.), the chalk rock sub soils (calcareous limestone), and the extreme diurnal temperature swings between night and day (40-50-degree fluctuations). Only this vineyard can create wines of this specific uniqueness, due to the factors mentioned above.

Viking Vineyard was planted in 1991 and is celebrated among Paso Robles Cabernet Sauvignon enthusiasts for its ability to produce wines with striking intensity and memorable length. The vineyard site sets itself apart from other sites due to its steep south-facing slopes and the calcareous limestone soil composition. The exposed vineyard ridges create fruit that is classically low-yielding, leading to dramatic fruit concentration and density of flavors.

The 2016 vintage was the fifth year of a long Central Coast drought. The steady late summer temperatures ultimately led to the harvesting of fruit in the evening hours, beginning in the last week of September. The clusters were hand sorted, de-stemmed, optically sorted and fermented with indigenous yeast cultures in a combination of concrete tanks and 500 gallon wooden foudres. The wine was then aged for 20 months in 70% new French oak barrels. The end result is a sumptuous example of mountain grown Cabernet Sauvignon. This wine exhibits lively aromas of huckleberry and blueberry, along with fresh cedar and Christmas baking spices. There is no need to wait to drink this wine but with an aging potential of 15 years, patience will be rewarded as the wine blossoms into full maturity. Drink through 2031.



VARIETAL	100% Cabernet Sauvignon	COOPERAGE	Aged for 20 months in French oak (70% new)
ALCOHOL	15.5%	RELEASE	Fall 2018
CASES	508 cases	RETAIL	\$100.00