

ADELAIDA

PINOT NOIR ESTATE 2016

ADELAIDA DISTRICT · PASO ROBLES

AROMA	Wild strawberries, Rainier cherries, rosehips, autumnal wood-siness, tea leaves, mild pipe tobacco
FLAVOR	Crushed red cherries, alpine strawberries, rosehips, mushroom broth, Darjeeling tea
FOOD PAIRINGS	Portobello risotto, grilled trout with cannellini beans, spinach and prosciutto, garlic & herb roasted pork tenderloin, twice baked butternut squash
VINEYARD DETAILS	HMR Estate Vineyard 1580 - 1735 feet Calcareous Limestone Soil

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

A classic cool climate variety, Pinot Noir (P.N.) is an anomaly in the Paso Robles AVA. Adelaida's mountain vineyard is distinguished for its old vine heritage (est. 1964) and its location, in a coastal influenced valley. This historic vineyard, begun by Dr. Stanley Hoffman has been owned by Adelaida since 1994. Facing south on a steeply sloping swale, it has reduced sun exposures and is a collection area for the cooler air mass. On its own roots (a rarity in modern viticulture), it is drip irrigated and produces yields of only 1.5 tons/acre. The 'Estate' represents cuttings from the original vines and relocated to a lower elevation section of the property. 2016 was the 5th year of a drought and a warm spring brought on the earliest bud-break in recent history (mid to late Feb.).

Following an extended hang time the P.N. harvest lasted over 2 weeks spanning late Aug. to early Sept. Fruit was picked in the pre-dawn hours, cluster sorted, de-stemmed, optically sorted and fermented in small batch vessels, a mix of concrete and s/s vats with indigenous yeast cultures. The must included a 30% stem inclusion with a twice a day skin punch-down and pump-over. The new wine was matured in mostly neutral French oak barrels (25% new) for 15 months. Bottled with Stelvin screw caps the 'Estate' is meant for current drinking. The wine, light bodied and delicately textured, bridges the flavor range between just picked wild strawberries, Rainer cherries and rose hips finishing with a suggestion of autumn foliage, mild Virginia pipe tobacco and Darjeeling tea leaves. Drink now through 2020.



VARIETAL	Pinot Noir 100%	COOPERAGE	40% Fermented in concrete. Aged for 15 months in 25% New French oak.
ALCOHOL	13.2%	HARVEST DATE	8/17 - 9/17
CASES	873	RELEASE DATE	Spring 2018
RETAIL	\$35.00		

WWW.ADELAIDA.COM | 5805 ADELAIDA ROAD, PASO ROBLES, CA 93446 | 800.676.1232
ADELAIDA DISTRICT, PASO ROBLES, CALIFORNIA
THE VAN STEENWYK FAMILY, PROPRIETORS