

ADELAIDA DISTRICT

# ADELAIDA

## SYRAH SIGNATURE

VIKING ESTATE VINEYARD

2016

<b>AROMA</b>	Ripe blueberry, Cinnamon, Lū'au smoke, Japanese iris
<b>FLAVOR</b>	Black cherry, Vanilla bean, Licorice, Black peppercorn
<b>FOOD PAIRINGS</b>	Chinese five-spiced duck legs with pickled fennel, cherries, and persimmons Grilled Spanish octopus tossed in chili-herb oil
<b>VINEYARD DETAILS</b>	Viking Vineyard   1400 - 1700 feet Calcareous Limestone Soil

Adelaida's organically-farmed estate vineyards are located 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. Viking Vineyard's steep south-facing mountain exposures generate low yielding vines and full-bodied wines. The original site was purchased and planted by Adelaida in 1991, and the initial planting consisted of 15 acres primarily dedicated to Cabernet Sauvignon, Cabernet Franc, and a small fragment of Syrah.

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 and stainless fermenting vats with daily pump-overs and punch-downs. The wine aged for 18 months in 100% new French oak barrels.

The Viking Syrah showcases the high quality wines produced in the Adelaida District. As soon as the bottle is opened, hints of fresh blueberry are accentuated by a combination of Japanese iris and barbecue babyback ribs. These scents are rounded out by the spicy elements of black peppercorn, licorice, and black cherry. While this wine's color might convince you to lay it down for years, its flavor will show you can enjoy now or hold in your cellar through 2027.



<b>VARIETAL</b>	Syrah 100%	<b>COOPERAGE</b>	100% new French oak for 18 months
<b>ALCOHOL</b>	14.8%	<b>RELEASE</b>	Spring 2021
<b>CASES</b>	105	<b>RETAIL</b>	\$75.00