

ADELAIDA DISTRICT



ADELAIDA

CABERNET FRANC SIGNATURE

VIKING ESTATE VINEYARD

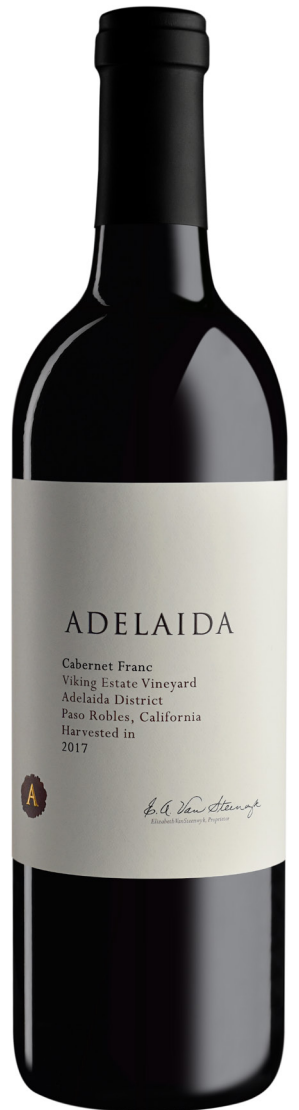
2017

- AROMA** Cherry, white pepper, crushed gravel
- FLAVOR** Plum, mushroom, raspberry
- FOOD PAIRINGS** Pepper stuffed beef burgers; grilled italian sausage and parmesan polenta
- VINEYARD DETAILS** 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.

2017 brought a late winter storm track with a warming spring and an early bud break. The harvest began in the cool early morning hours of September. Once the fruit arrived at the winery, grapes were hand-sorted and de-stemmed. Fermentation began utilizing indigenous yeast cultures in a combination of concrete tanks, large oak foudres, and barriques. This was followed by a short maceration and finished with 20 months of aging in 60% new French oak barrels.

The 2017 Cabernet Franc is bursting with notes of black cherry, green peppercorn, and wet crushed gravel. These flavors are complimented on the palate by a combination of stewed plum, raspberry, and chanterelle mushrooms. This wine is delicious now but will age for years to come. Drink now through 2032.



VARIETAL	100% Cabernet Franc	COOPERAGE	Aged for 20 months in 60% new French oak barrels
ALCOHOL	13.9%	RELEASE	Spring 2020
CASES	120	RETAIL	\$ 80.00