

ADELAIDA DISTRICT

ADELAIDA

CABERNET FRANC SIGNATURE

VIKING ESTATE VINEYARD

2018

AROMA	Black cherry, Raspberries, Vanilla, Sweet graphite, Violet
FLAVOR	Blackberry, Allspice, Roasted jalapeño, Caramel, 80% Dark chocolate
FOOD PAIRINGS	Beef carpaccio with braised swiss chard, grape tomatoes, and cardoons Grilled ribeye brochettes brushed with Moroccan marinade Crimini mushroom and black Beluga lentil soup
VINEYARD DETAILS	Viking Estate 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.

The 2018 growing season progressed with cool spring temperatures, elevated summer temperature, and cooling throughout the harvest months. These factors led to even ripening in the vineyards and high fruit quality. The few heat events we did have throughout the summer created an intense color in the pigmented varietals. Harvest months cooled off and allowed these varietals to recover and develop intense flavors. The grapes were cluster sorted and de-stemmed, before being passed through the optical sorter to remove any material other than grape (MOG). Fermentation began utilizing indigenous yeast in a combination of concrete tanks & large oak foudres. This was followed by a short maceration and finished with 20 months of aging in 70% new French oak.

Cabernet Franc can take on different characteristics depending on temperatures throughout the growing season. With moderate and consistent temperatures throughout 2018, Cabernet Franc shows a beautiful bouquet of black cherry, violet, and graphite. The new French oak influence rounds out the nose with hints of baking spices and Vanilla. Pyrazines are present on the palate with the suggestion of roasted jalapeno and 80% dark chocolate. The combination of these flavors creates an enjoyable wine that will drink well through 2033.



VARIETAL	Cabernet Franc 100%	COOPERAGE	70% new French oak for 20 months
ALCOHOL	14.8%	RELEASE	Spring 2021
CASES	240	RETAIL	\$80.00
