

ADELAIDA

CHARDONNAY HMR 2018

ADELAIDA DISTRICT · PASO ROBLES

AROMA	Crushed seashells, struck flint, Anjou pear, grilling nuts, almond
FLAVOR	Sea spray salinity, baked brioche, ripe pear, grapefruit, French toast
FOOD PAIRINGS	Traditional spaghetti; yellowtail poke; panko crusted halibut with black bean-mango-cilantro salad
VINEYARD DETAILS	HMR Estate Vineyards 1600 - 1735 feet Calcareous Limestone

Adelaida has 7 organically-farmed vineyards in the coastal influenced Santa Lucia mountain range, on the west side of the Paso Robles appellation. Situated on steep hillsides, these sites lie within the 'Adelaida District', a sub AVA in the northwest corner of the wine region. Elevation (1500-2050 ft.), slope, chalk rock sub soils (calcareous limestone) and extreme diurnal temperature swings (averaging 45 degrees) produce wines with distinct expressions of site and place.

HMR is the abbreviated name of Hoffman Mountain Ranch, the original vineyard planted by Dr. Stanley Hoffman. This historic property dating from the early 1960's is devoted exclusively to Burgundian grape varieties, rarely found in Paso Robles. Adelaida purchased the HMR estate in 1994. This choice real estate, planted in a narrow west to east gap of the Santa Lucia mountain range, lies in a uniquely cooler micro-climate, benefiting from the moderating afternoon onshore Pacific air current. Our Miocene era chalk-rock soil leaves a trademark mineral influence. The 2018 growing season progressed in what Paso Robles traditionally expects with cool spring temperatures, elevated summer temperature, and cooling in the harvest months of September and October. Sustained heat throughout July and August, was welcome pre-verasion.

Throughout its harvest the fruit was hand sorted, whole-cluster pressed and transferred to stainless steel tank to allow solids to separate from the juice. The wine was then moved to French oak barrels (30% new) where it fermented with indigenous yeast, continuing through a natural 100% malo-lactic fermentation and further matured for 9 months with occasional lees stirring.

This vintage of HMR Chardonnay has aromatic notes of crushed seashells and struck flint. Its flavors bring to mind the taste of crisp Anjou pear, baked brioche, grilled nuts and subtle vanilla rubbed toast. Drink now through 2024.



VARIETAL	Chardonnay 100%	COOPERAGE	Barrel aged 9 months in French oak 30% new
ALCOHOL	14.3%	HARVEST DATE	September 2018
CASES	408	RELEASE DATE	Summer 2019
RETAIL	\$40.00		

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THE VAN STEENWYK FAMILY, PROPRIETORS