

ADELAIDA DISTRICT

ADELAIDA

CABERNET SAUVIGNON SIGNATURE

VIKING ESTATE VINEYARD

2018

AROMA	Green pepper, tobacco, cassis, dark fruit
FLAVOR	Plum, black & red berry fruit, cedar and balsam smoke
FOOD PAIRINGS	Braised beef short ribs; Roasted lamb & polenta
VINEYARD DETAILS	Viking Estate Vineyard 1400 - 1700 feet Calcareous Limestone Soil

Adelaida has five organically-farmed vineyards 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 feet, 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 varieties. Harvest months cooled off and allowed these varieties to recover and develop intense flavors.

Resplendent in full regalia, the best blocks and barrels take center stage in this Signature wine from the stellar 2018 vintage. The deep ruby color beckons as a lead into a whole aroma array. Top-flight all the way, this young wine has that rare pedigreed combination of classic fruit and nuanced spice scents, being the true sign of complexity in a wine. Rich with plum, black and red berry fruit, infused with cedar and balsam for lifted high-spice notes. The luxurious core of flavors speaks volumes for this decadent and alluring release. Gloriously enjoyable now, the tremendous purity of fruit beckoning, a wine that captivates and delivers, be it today, a few years on or after the full decade in the cellar. Reminiscent of the 2016 vintage, great straight out of the gate, and just keeps finding a new stride.



VARIETAL	Cabernet Sauvignon 100%	COOPERAGE	Aged in French oak (70% new) for 20 months
ALCOHOL	15.1%	RELEASE	Spring 2021
CASES	490	RETAIL	\$125
