ADELAIDA DISTRICT

ADELAIDA

PINOT NOIR

ADELAIDA ESTATE VINEYARDS

2020

AROMA fresh picked plum, heart of rose, fresh tilled soil, Adelaida district

chaparral

FLAVOR spiced black cherry, savory earthiness, Lapsang souchong tea, wild

fennel

FOOD Roasted pork loin with herbs and fennel; Filet mignon carpaccio;

PAIRINGS Wild mushroom and burrata on garlic rubbed bruschetta

VINEYARD HMR Estate Vineyard | 1580 - 1735 feet |

DETAILS Calcareous Limestone Soil

Adelaida's 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 ft), limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site.

Compared to past vintages in the Adelaida District, 2020 was slightly warmer and culminated in typical yields across most varieties, which for these 50+ year old-vines means roughly one ton per acre. The Adelaida District received just 12.4 inches of rain during the 2019-2020 winter, yet this wine is bright, fresh, juicy, and a testament to these old vines.

In the glass, the wine exudes a plum & dark cherry hue and shows complexing high toned aromas of black raspberry, pomegranate, and plum. Adelaida chaparral, exotic teas, umami, and savory scents create depth to the glass. The rare soil combination, limestone over clay, creates both structure and finesse, which is, after all, a defining definition of high-quality Pinot Noir. Year to year, our Pinot Noir is full-bodied, round, sumptuous, and rich, yet bright, balanced, and fresh. This wine embodies yin and yang with the heart of rose aromas complementing umami tang on the palate and is a brilliant example of central coast Pinot Noir. Enjoy now for charm and fruit or hold through 2027 for savory complexity.



VARIETAL	Pinot Noir 100%	COOPERAGE	Aged in French oak barriques (20% new) for 15 months
ALCOHOL	13.8%	RELEASE	June 2022
CASES	986	RETAIL	\$40