

ADELAIDA DISTRICT

ADELAIDA

CABERNET FRANC SIGNATURE

VIKING ESTATE VINEYARD

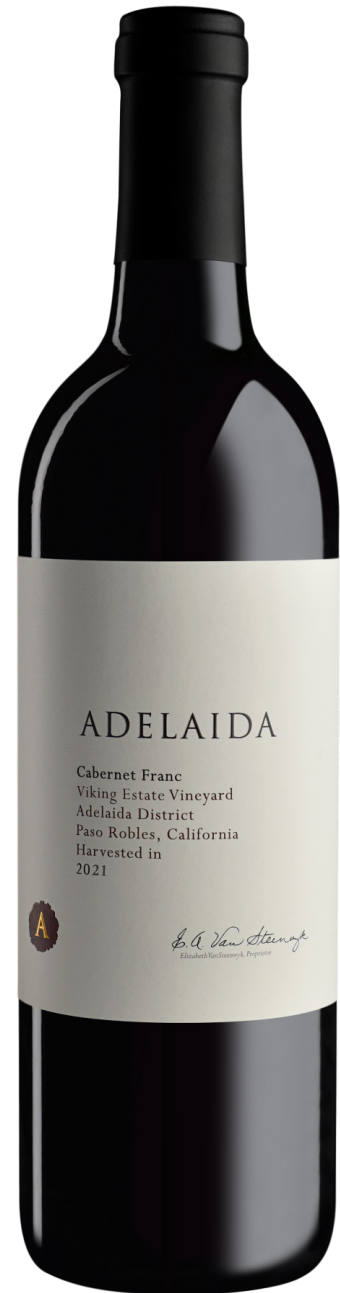
2021

AROMA	Boysenberry, Violet, Sandalwood, Pink peppercorn, Petricohr
FLAVOR	Cranberry, Black currant, Herbs de Provence
FOOD PAIRINGS	Traditional steak tartare with rosemary and dijon; Grilled Asparagus with tarragon aioli
VINEYARD DETAILS	Viking Estate Vineyard 1400 - 1700 feet Calcareous Limestone Soil

Adelaida's organically-farmed estate vineyards are 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 winter months between 2020-2021 were cool and dry, with just 7.25 of rainfall and an average temperature of 51 degrees Fahrenheit. These conditions spurred an early bud break, followed by a moderate spring and warm summer with no heat waves. These conditions allowed harvest to proceed at a mostly predictable pace; the sugars evolved slowly due to limited heat spikes, and the acids remained high across all varietals.

The 2021 Cabernet Franc perfectly balances varietal characteristics. The aroma is pronounced featuring bold black fruit and purple flowers, with a peppery undertone that leaps from the glass. The bouquet is enhanced by hints of bell pepper and freshly turned gravel. The wine continues to present rich and sensuous flavors, showcasing black currant and herbs de Provence. This vintage serves as an excellent middle ground for those who gravitate towards traditional Chinon or a right-bank Bordeaux. Enjoy now through 2034.



VARIETAL	Cabernet Franc 100%	COOPERAGE	Aged for 20 months in 50% new French oak barrels
ALCOHOL	13.8%	RELEASE	Spring 2025
CASES	240	RETAIL	\$80.00