

AROMA

spiced cherries, heather, rose petals, sandalwood

FLAVOR

black cherries, wild strawberries, cinnamon bark, rosehip

FOOD PAIRINGS

wild salmon sautéed in olive oil over micro arugula with sea salt and balsamic vinegar, smoked turkey sandwich with sundried tomato and fig-black olive vinaigrette

HMR is a celebrated vineyard in the coastal mountains of Paso Robles' Adelaida District. Planted in 1964, it is the oldest continuously farmed pinot noir vineyard on the Central Coast. Owing to a unique microclimate, a narrow valley in a series of soaring ridgelines 14 miles from the Pacific Ocean, the site is sheltered from the afternoon sun by neighboring hillsides. Further cooled by afternoon blasts of marine air, it is a rare spot for pinot. These vines are deeply rooted in calcareous shale, the uplift of an ancient seabed, prized for good drainage, limiting vine vigor and porosity.

2013 was a classic Paso vintage, warm days and cool nights. Harvest began in mid August and continued through early September. Picked at night, and gently de-stemmed, the intact whole berries went through a brief soak prior to yeast inoculation. Fermentation included daily punch downs of the skins as well as juice pump-overs followed by an extended maceration prior to barreling. The wine rested in barrel for 16 months. One of the best wines in recent years, based on the oldest vines, this pinot noir has an expansive fruit quality, multi-layered spice notes and a sustaining finish. Delicious now, it will gain complexity. Drink well through 2020.

VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: HMR Vineyard

Elevation: 1600-1725 feet

Soil type: Calcareous Limestone

COOPERAGE & DATA

Barrel aged 16 months;

100% French Oak; 33% new

Harvest dates: 8/19/13 through 9/9/13

Alcohol: 14.1%

VINTAGE DETAILS

Variety: Pinot Noir 100%

Cases: 650

Release date: April 2015

CA suggested retail: \$50

