

### AROMA

lemon zest, crushed shells, white flowers, vanilla extract

### FLAVOR

Asian pear, crystals distilled in wine, Granny Smith apples, farmhouse butter

### FOOD PAIRINGS

sea bass en papillote with sake, soy & ginger, coriander rubbed chicken with miso glazed root vegetables

Adelaida's seven distinct family owned vineyards lie in the craggy hillside terrain of Paso Robles' Adelaida District, 14 miles from the Pacific coast. Ranging from 1400 – 2000 feet in elevation these low yielding vines are challenged by chalky limestone soils and afternoon blasts of cool marine air, a diurnal temperature swing of 40-50 degrees.

Adelaida's HMR vines have their "feet" in chalk rock soil. This well draining, porous rock is composed of million-year-old marine creatures, shells, and fossilized bones. Not a recipe for rich soil, but ideal for water searching vine roots whose struggle for survival adds to the zesty, mineral rich wine flavors. The current four acre plot of chardonnay represents a transplantation of original vines dating from 1973. Bench grafts guaranteed that the original biological material and genetic heritage would continue in the young vines.

The grapes were whole cluster pressed, fermented in a combination of new oak barrels and stainless, and rested on the lees for 10 months. The clean citrus flavors come from the stainless tank fermentation, biscuit-like flavors come from the lees, crushed seashell flavors from the limestone, and a hint of vanilla from the use of new barrels.

### VINEYARD DETAILS

AVA: Adelaida District · Paso Robles

Vineyard: HMR Vineyard

Elevation: 1600 – 1725 feet

Soil type: Calcareous Limestone

### COOPERAGE & DATA:

40% neutral oak; 26% new French oak; 34% stainless steel;

aged 10 months sur lie

Harvest date: 8/19/13

Alcohol: 14.5%

### VINTAGE DETAILS:

Varietal: 100% Chardonnay

Cases: 630

Release date: Fall 2014

CA suggested retail: \$40

