

# ADELAIDA CABERNET SAUVIGNON 2014

SIGNATURE SERIES | VIKING ESTATE VINEYARD | ADELAIDA DISTRICT

AROMA	Sweet mash-up of mulberries and blackberries, melted licorice, mocha, Cuban cigar factory, spice box
FLAVOR	Penetrating dark berry fruitiness, Madagascar spice bazaar, Caffe mocha
FOOD PAIRINGS	Cabernet braised Venison Cheeks, Filet Mignon with red wine enriched Balsamic glaze, Gorgonzola topped sirloin burgers with sautéed sweet Vidalia onions
VINEYARD DETAILS	Viking Estate Vineyard   1400 - 1695 feet Calcareous Limestone Soil

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, and a diurnal temperature swing of 40-50 degrees.

Adelaida's Viking Vineyard on a dramatic 30 degree slope at 1700 feet is a proven "Grand Cru" site. Planted in 1991, its vines produce very small berries due to the yield limiting chalk rock soils, its south facing exposure allows for the full sweep of the summer sun promoting optimum physiological ripeness, and the dramatic diurnal temperature swings emanating from the fog bound Pacific coast ensure the retention of balancing natural fruit acidity.

2014, a classic vintage for the region, was characterized by its consistency, particularly a lack of heat spikes that plague the Paso Robles region. The 3rd year of low rainfall added a measure of stress to the vines contributing to low yields and enhanced skin phenolics. Harvested in late September from the best blocks, a small quantity of destemmed grapes were barrel fermented in new French oak on native yeast. Ultimately the "free run" finished wine was drawn off and matured for 20 months in a selection of French barrels representing a subtle mix of oaks from slow growing northern forests. The wine shows a saturated fruitiness and plump texture with a sense of crystallized blackberries and melted licorice leading to a long finish accenting the mocha-like richness of fine cigar tobacco wrapper and graphite tinged soft tannins. Drink now through 2029.

*92 - 94 points, Robert Parker's Wine Advocate*



VARIETAL	Cabernet Sauvignon 100%	COOPERAGE	Aged for 20 months in French oak barrels (50% new)
RETAIL	\$90.00	RELEASE	December 2016
ALCOHOL	15.7%	HARVEST DATE	9-6-14 / - 9/15/14
CASES	424		

