

ADELAIDA

PINOT NOIR ESTATE 2015

ADELAIDA DISTRICT - PASO ROBLES

AROMA Steeped blackberry tea, dried rosebuds, savory forest foliage, miso broth

FLAVOR Baked black cherries, roasted plum tomatoes, steeped tea twigs, cinnamon bark

FOOD PAIRINGS Grilled salmon with a balsamic glaze, topped with sautéed porcini, venison fillets with thyme gremolata on a bed of rata-

VINEYARD HMR Estate Vineyards | 1600 - 1735 feet

DETAILS Calcareous Limestone

Adelaida's distinct family-owned vineyards lie in the 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.

A classic cool climate variety, Pinot Noir is an anomaly in the Paso Robles AVA. Adelaida's mountain vineyard is distinguished for its old vine heritage (planted in 1964) and its location, in a coastal influenced valley. This historic vineyard, begun by Dr. Stanley Hoffman has been owned by Adelaida since 1994. Facing south on a steeply sloping swale, it has reduced sun exposures and is a collection area for the cooler air mass. This diverse landscape of ridge tops, rocky slopes, and natural depressions produces a complex set of aromatics and subtle flavors. Vine rows run east to west with traditional wide 1960's spacing, a mere 519 vines/acre. On its own roots (a rarity in modern viticulture), it is drip irrigated and produces yields of only 1-1 ½ tons/acre. Due to a cold period during flowering grape yields in 2015 were reduced 50%. Harvested in early to mid September, fruit was picked in pre-dawn hours, hand sorted, partially de-stemmed followed by optical sorting of individual berries. A short period of cold soaking with juice pump-over was followed by small lot indigenous yeast fermentation and partial stem inclusion. Moved to a selection of new and neutral barrels the wine finished malo-lactic and matured for 15 months. Screw capped, this bottling emphasizes the wine's current drinking style. Aromas of blackberry tea, dried rosebuds, leafy forest floor and miso broth begin the tasting impression followed by flavors of baked black cherries, roasted plum tomatoes, steeped earl grey tea and brown spices. Drink now through 2020.



VARIETAL Pinot Noir 100%

COOPERAGE Aged 14 months in French oak (20% new)

ALCOHOL 14 %

RELEASE DATE March 2017

CASES 437 cases

RETAIL \$30.00

PRODUCED

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ADELAIDA DISTRICT, PASO ROBLES, CALIFORNIA

THE VAN STEENWYK FAMILY, PROPRIETORS