

HMR ESTATE VINEYARD

ADELAIDA

PINOT NOIR ESTATE

ADELAIDA DISTRICT - PASO ROBLES
2016

AROMA	Wild strawberries, Rainier cherries, rosehips, autumnal woodsiness, tea leaves, mild pipe tobacco
FLAVOR	Crushed red cherries, alpine strawberries, rosehips, mushroom broth, Darjeeling tea
FOOD PAIRINGS	Parmesan Portobello risotto, grilled trout with cannellini beans, spinach and prosciutto, garlic and herb roasted pork tenderloin with twice baked butternut squash
VINEYARD DETAILS	Adelaida Estate Vineyards 1595 - 1935 feet Calcareous Limestone over Clay

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 (P.N.) 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. On its own roots (a rarity in modern viticulture), it is drip irrigated and produces yields of only 1-1 ½ tons/acre. The 'Estate' represents cuttings from the original vines and relocated to a lower elevation section of the property. 2016 was the 5th year of a drought and a warm spring brought on the earliest bud-break in recent history (mid to late February). Following an extended hang time the P.N. harvest lasted over 2 weeks spanning late August to early September. Fruit was picked in the pre-dawn hours, cluster sorted, de-stemmed, optically sorted and fermented in small batch vessels, a mix of concrete and s/s vats with indigenous yeast cultures. The must included a 30% stem inclusion with a twice a day skin punch-down and pump-over. The new wine was matured in mostly neutral French oak barrels (25% new) for 15 months. Bottled with Stelvin screw caps the 'Estate' is meant for current drinking. The wine, light bodied and delicately textured, bridges the flavor range between just picked wild strawberries, Rainer cherries and rose hips finishing with a suggestion of autumn foliage, mild Virginia pipe tobacco and Darjeeling tea leaves. Drink now through 2020.



VARIETALS	Pinot Noir 100%	COOPERAGE	40% Fermented in concrete. Aged for
ALCOHOL	13.2%	RELEASE DATE	Spring 2018
CASES PRODUCED	873 cases	RETAIL	\$35.00