

# ADELAIDA

## CHARDONNAY ESTATE 2017

ADELAIDA DISTRICT · PASO ROBLES

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| AROMA            | Sea Fever” by John Masefield, sea spray, white peach, citrus peel,                                  |
| FLAVOR           | Preserved lemons, extract of white pear, mouth smacking salinity, almond paste                      |
| FOOD PAIRINGS    | Fresh Maryland Crab Cakes over Mexican Corn Soup; Cedar Planked Salmon with lemon, garlic and herbs |
| VINEYARD DETAILS | HMR Estate Vineyard   1600 - 1735 feet<br>Calcareous Limestone Soil                                 |

Adelaida has seven sustainably-farmed vineyards in the coastal influenced Santa Lucia mountain range, on the west side of the Paso Robles appellation. Situ-ated on steep hillsides, these sites lie within the ‘Adelaida District’, a sub AVA in the northwest corner of the wine region. Elevation (1500-2000 ft.), slope, chalk rock sub soils (calcareous limestone) and extreme diurnal temperature swings (averaging 45 degrees) produce wines with distinct expressions of their ‘terroir’.

HMR is the abbreviated name of Hoffman Mountain Ranch, the original vineyard planted by Dr. Stanley Hoffman. This historic property dating from the early 1960’s is devoted exclusively to Burgundian grape varieties, rarely found in Paso Robles. Adelaida purchased the HMR estate in 1994. This choice real estate, planted in a narrow west to east gap of the Santa Lucia mountain range, lies in a uniquely cooler micro-climate, benefiting from the moderating afternoon onshore Pacific air current. Our Miocene era chalk-rock soil leaves a trademark mineral in-fluence. The four acre Chardonnay Block is based on the original 1973 HMR vine material. 2017 brought a late winter storm track with a warming spring and an early bud break. This was a labor intensive year for the in-house vineyard crew utilizing organic farming protocols. Late summer heat lead to low yields of concentrated small clusters. Night harvested, the fruit was hand sorted, whole-cluster pressed and transferred to s/s tank to allow solids to separate from the pure juice. Moved to neutral oak barrels (30% new) it was fermented with indigenous yeast cultures, continuing through a natural 100% malo-lactic secondary fermentation and further matured for 8 months with occasional battonage. This complex wine is a unique expression of the vintage, full of sea-spray, ocean salinity, yet expansive in its texture with a surprising beeswax viscosity, delicate white peach fruitiness and finishing hints of almond paste. This year’s effort has the personality of Grand Cru Chablis without the French accent, tangy acidity, liquid stone, citrus blossom extract and an unctuous mineralized finish. Drink now through 2025.



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| VARIETAL | Chardonnay 100% | COOPERAGE    | Barrel aged 8 months 100% French oak, 30% new |
| ALCOHOL  | 13.7%           | HARVEST DATE | September 2017                                |
| CASES    | 298             | RELEASE DATE | Spring 2019                                   |
| RETAIL   | \$40.00         |              |   |

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THE VAN STEENWYK FAMILY, PROPRIETORS