

ADELAIDA DISTRICT



ADELAIDA

CABERNET SAUVIGNON SIGNATURE

VIKING ESTATE VINEYARD - PASO ROBLES

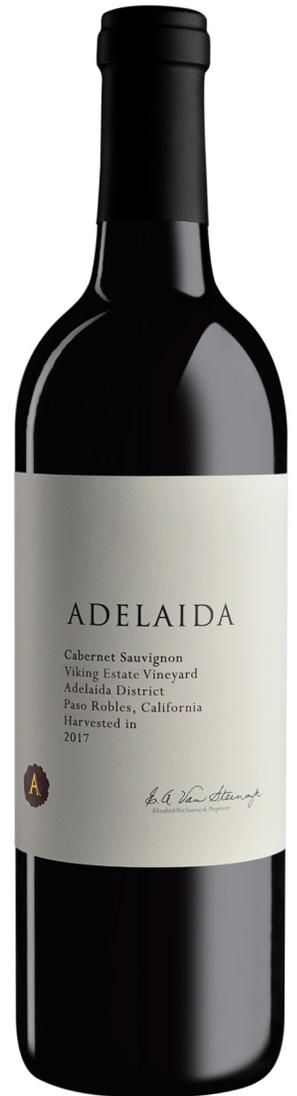
2017

- AROMA** Ripe blackberries dusted with freshly ground peppercorns, sweet chocolate nibs and tobacco
- FLAVOR** Ripe blackberries and cocoa powder with blackcurrant and hints of freshly cut cedar
- FOOD PAIRINGS** Pan seared Filet Mignon with green peppercorn crème fraiche; Broiled chicken thighs with smoked paprika and ratatouille
- VINEYARD DETAILS** Viking Vineyard | 1400 - 1700 feet
Calcareous Limestone Soil

Adelaida has six organically-farmed vineyards in the coastal influenced Santa Lucia Mountain Range on the west side of the Paso Robles AVA. Situated on steep hillsides, these sites lie within the Adelaida District, a sub-appellation in the northwest corner of the wine region. With elevations ranging from 1400 - 2050 ft, limestone subsoils, and extreme diurnal temperature swings, averaging 45 degrees, Adelaida produces wines with distinct expressions of their site. Viking Vineyard's steep south-facing mountain exposures generate low yielding vines and full-bodied wines. The original site was purchased and planted by Adelaida in 1991, and the initial planting consisted of 15 acres primarily dedicated to Cabernet Sauvignon, Cabernet Franc and a small fragment of Syrah.

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, particularly with Cabernet Sauvignon. Harvest commenced in the cool early morning hours and upon arrival at the winery grapes were hand sorted and de-stemmed with a final precision optical sorting which identifies and removes individual imperfect berries. Processing continued with traditional foot treading and fermentation began utilizing the indigenous yeast in a combination of concrete tanks, large oak foudres and barriques. This was followed by a short maceration and finished with 20 months of aging in 60% new, medium toast barrels.

No youthful tannins here, the wine is immediately accessible with the succulence of ripe blackberries lightly dusted with fresh ground peppercorns, faintly hinting of blackcurrant leaf, all complemented by mouth-coating flavors of creamy Swiss chocolate, vanilla, and cedarwood shavings. Reflecting the vintage this is a current drinking wine that speaks of its breeding yet can be enjoyed in the near term. Drink now through 2025.



VARIETAL	Cabernet Sauvignon 100%	COOPERAGE	Aged in French oak (60% new) for 20 months
ALCOHOL	15.5%	RELEASE	Summer 2018
CASES	508 cases	RETAIL	\$100.00