

ADELAIDA

CHARDONNAY HMR 2019

ADELAIDA DISTRICT · PASO ROBLES

AROMA	Almond paste, Pear, Ripe apple, wet stone (petrichor)
FLAVOR	Lemon verbena, Candied ginger, Fresh Fig
FOOD PAIRINGS	Chicken breast Saltimbocca (with sage and prosciutto) or Fresh Maryland Crab Cakes over Mexican Corn Soup
VINEYARD DETAILS	HMR Estate Vineyards 1600 - 1735 feet Calcareous Limestone

Adelaida has seven 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.

HMR is the abbreviated name of Hoffman Mountain Ranch, the original vineyard planted by Dr. Stanley Hoffman. This historic property dating from the early 1960s 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 east-to-west gap of the Santa Lucia mountain range, lies in a uniquely cooler micro-climate, benefiting from the moderating afternoon onshore Pacific air current. The 2019 harvest was notable for ample rainfall during the winter, cool days with sporadic wind and rain during bloom, and moderate temperatures during the ripening and harvest period. Yields were average across the majority of varieties. Throughout the harvest the fruit was hand sorted, whole-cluster pressed and transferred to stainless steel tank to allow solids to separate from the juice. The wine was then moved to French oak barrels (35% new) where it fermented with indigenous yeast, continuing through a natural 100% malolactic fermentation and further matured for 9 months with occasional lees stirring.

The unique Paso Robles Chardonnay begins with a note of struck flint and bright citrus zest in the bouquet, awakening the palate with bright natural fruit acidity and flavors of Meyer lemon and golden delicious apple. Aged sur lie, this wine delivers the perfect balance of crisp character and rich texture, delivering a finishing act of sweet vanilla, fresh-baked brioche, and warm graham cracker crust. Delicious in its youth, this Chardonnay also has the makings for long-cellarling. Enjoy now through 2029.



VARIETAL	Chardonnay 100%	COOPERAGE	Barrel aged 9 months in French oak (35% new)
ALCOHOL	14.3%	HARVEST DATE	September 2019
CASES	528	RELEASE DATE	Fall 2020
RETAIL	\$45.00		

WWW.ADELAIDA.COM | 5805 ADELAIDA ROAD, PASO ROBLES, CA 93446 | 805.239.8980
ADELAIDA DISTRICT, PASO ROBLES, CALIFORNIA
THE VAN STEENWYK FAMILY, PROPRIETORS