ADELAIDA

CHARDONNAY HMR 2022

ADELAIDA DISTRICT · PASO ROBLES

| AROMA | Wet cobblestone, Citrus zest, Sweet almond |
|------------------|-------------------------------------------------------------------------------------------------------------|
| FLAVOR | Fresh clementine, Ripe Anjou pear, Candied ginger |
| FOOD PAIRINGS | Chicken breast Saltimbocca (with sage and prosciutto) Roasted cauliflower steak with curry spiced yogurt |
| VINEYARD | HMR Estate Vineyard 1600 - 1735 feet |

DETAILS Calcareous Limestone Soil

Adelaida's organically-farmed estate vineyards are located 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.

The 2022 vintage started with roughly 20 inches of rainfall and hinted at consistent summer temperatures that did not see peaks or troughs. This was until our extreme heat event that expedited harvest and will likely mark the vintage for all of California. The heat wave hit at the exact moment when the fruit was at the tail end of its ripening journey. With over a week of 105-degree-plus temperatures, this vintage forced vintners/viticulturists to decide on picking grapes early with higher acids or later, running the possibility of over-ripe fruit.

Varietal purity and sense of place are emphasized here with new world fruit meets old world-like structure. Beautiful aromatics engage with bright and pure aromas of ocean breeze, citrus zest, and almond kernel. Melon and white flowers follow, leading the way to an inviting taste. Upon the first sip, the richness of flavors is supported by superb natural fruit acidity from the underlying limestone-rich bedrock. Overall, a vibrant wine whose California accent speaks with hints of old Europe. Drink through 2030



| VARIETAL | Chardonnay 100% | COOPERAGE | Aged 9 months in 30% new french oak |
|----------|-----------------|--------------|-------------------------------------|
| ALCOHOL | 14.1 | RELEASE DATE | Fall 2023 |
| CASES | 460 | RETAIL | \$50 |

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