

ADELAIDA DISTRICT

ADELAIDA

CABERNET FRANC SIGNATURE

VIKING ESTATE VINEYARD

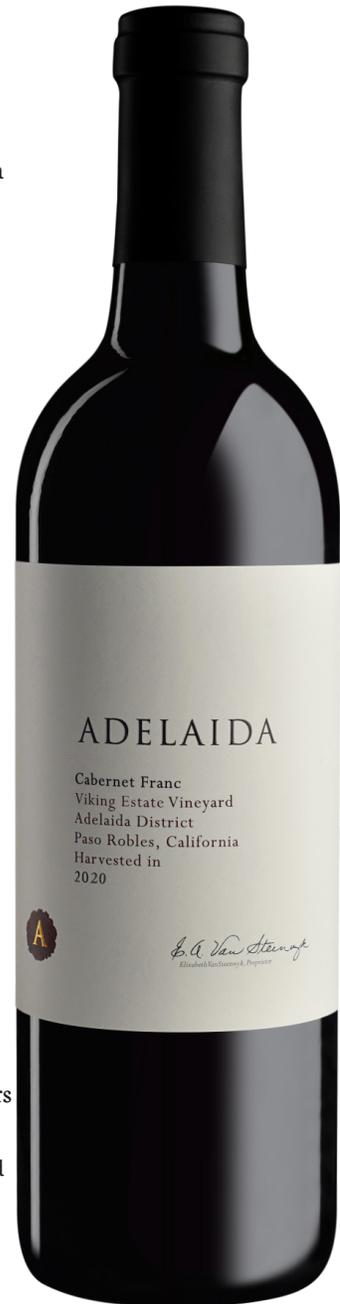
2020

AROMA	Cedar, California chaparral, Rose perfume, Graphite, Dried violet
FLAVOR	Red plum, Pomegranate, Lapsang Souchong tea, Green peppercorns
FOOD PAIRINGS	Braised pork shoulder with parsnip purée, served with sauce Espagnola Red lentil “bolognese” with herbed laced pappardelle pasta
VINEYARD DETAILS	Viking Estate Vineyard 1400 - 1700 feet Calcareous Limestone Soil

Adelaida’s organically-farmed estate vineyards are 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.

Adelaida vineyards received about 12.5 inches of rain in the 2019-2020 winter, accounting for only half the historical average. This limited rainfall, combined with notably higher-than-average heat and significant fires in Northern California, led to an arduous year of grape production. On a positive note, we attribute our above-average yields to our transition to organic practices in the vineyards, even with the challenges of 2020.

The 2020 Cabernet Franc is vibrant from the first pour. The wine’s beautiful aromas of dried rose, blackcurrant buds, and riverstone accent its dazzling ruby hues. The spice and vanilla notes derived from the oak aging are well integrated but do not distract from the power that this varietal offers. This vintage also boasts a lower alcohol than most Paso Robles red wines. Low alcohol is intentional. By picking grapes slightly early, we ensure a finer balance of acid and alcohol. All of these factors contribute to an excellent mouthfeel. The bright essences of pomegranate and plum, bolstered by deep, rich flavors of black tea and peppercorns, accentuate the perfumed aromas. Enjoy this wine young with rich foods or cellar for an extended period for further development. Drink now through 2033.



VARIETAL	Cabernet Franc 100%	COOPERAGE	60% new French oak for 20 months
ALCOHOL	13.7%	RELEASE	Spring 2024
CASES	287	RETAIL	\$80.00
