ADELAIDA

SPARKLING WINE
HMR VINEYARD - PASO ROBLES
2018

AROMA	Fresh baked bread, Apple Cider, Honey
FLAVOR	Brioche, Candied ginger, Granny smith apples
FOOD PAIRINGS	Roasted duck breast with creamy leeks and wild mushrooms; Gravlox with whipped cream cheese
VINEYARD DETAILS	HMR Estate Vineyard | 1600 - 1735 feet 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 2018 growing season was marked by brisk spring winds, elevated summer temperatures, and cooling throughout the harvest months of September and October. All these factors led to an even ripening and high fruit quality. The few heat events we did have throughout the summer created an intense color in the pigmented varietals. Harvest months cooled off and allowed these varietals to recover and develop intense flavors.

The extended aging process of the 2018 Sparkling follows the traditional method to produce some of the world's most renowned sparkling wines. Prolonged contact with lees (spent yeast cells) creates a richer mouthfeel reminiscent of cream or mousse. The aromas of apple cider and candied ginger are immediately met with bright acidity. These aromas are followed by tantalizing flavors of granny smith apple, honeycomb, and brioche that round out this beautiful wine. This wine is aged to perfection but lay one down to experience the continued development of this special bottling.

VARIETALS	Chardonnay 50%, Pinot Noir 50%	**COOPERAGE**	4 months in neutral oak puncheons 6 years on the lees
ALCOHOL	12.0%	**RELEASE**	Winter 2024
CASES	224	**RETAIL**	$80.00