ADELAIDA

CHARDONNAY HMR 2023

ADELAIDA DISTRICT · PASO ROBLES

AROMA Nectar peach, Fresh wheat, Lilies, River stone

FLAVOR Bartlett pear, Persimmon, Agave syrup, Oleo sacchraum

FOOD Chinese chicken salad with mandarin oranges;

PAIRINGS Fried green tomato with white shrimp, burratta, avocado and

tomoato;

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 2023 growing season at Adelaida was the longest and coolest in 12 years. We received 30.66" of rainfall—10 inches more than in the 2022 growing season—and did not see even a single day hit 100F (although we came close on July 15, when it hit 99.77F). We began picking on September 5. August and September were especially cool, and there were many points when we worried that ripening might not occur before the rains came. Fortunately, October days were nice and warm, and the rains did not begin until November 18, well after our final pick of the year on November 8.

The 2023 Chardonnay offers an abundance of fresh, fruit-forward aromas. Initially, Bartlett pear and peach jump out of the glass, creating a juicy and bright flavor accentuated by floral notes of Easter lilies. The perception of agave lends a subtle sweetness and a hint of earthiness to the wine. Overall, the Chardonnay is a well-balanced wine with a mix of fruit, floral, and earth-driven elements. Enjoy now through 2031.



VARIETAL	Chardonnay 100%	COOPERAGE	Aged 9 months in 20% new french oak
ALCOHOL	14%	RELEASE DATE	Fall 2024
CASES	512	RETAIL	\$50