

ADELAIDA DISTRICT

ADELAIDA

CABERNET SAUVIGNON SIGNATURE

VIKING ESTATE VINEYARD

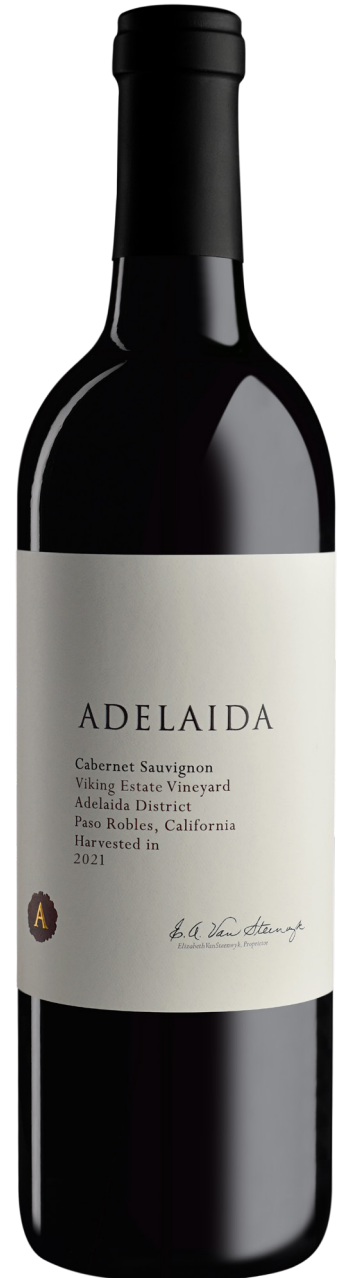
2021

AROMA	Black currant, Blackberry, Violet, Sweet tobacco
FLAVOR	Plum preserves, Nutmeg, Mocha
FOOD PAIRINGS	Grilled, dry aged ribeye with black garlic butter and baked potato; Porcini & Chantrelle risotto with shaved black truffle
VINEYARD DETAILS	Viking Estate Vineyard 1400 - 1700 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 winter months between 2020-2021 were cool and dry, with just 7.25 of rainfall and an average temperature of 51 degrees Fahrenheit. These conditions spurred an early bud break, followed by a moderate spring and warm summer with no heat waves. These conditions allowed harvest to proceed at a mostly predictable pace; the sugars evolved slowly due to limited heat spikes, and the acids remained high across all varietals.

The 2021 Signature Cabernet is a true reflection of the unique characteristics of its origin. The limestone in the soil enhances the acidity, allowing the scents of violet and black currant to dominate the aroma, though the undertones of sweet tobacco and dark chocolate add balance to make each glass more alluring. These aromas are complemented by flavors of plum and mocha, with a hint of nutmeg. This wine can be enjoyed young and vibrant after resting for two to three years or held through 2037.



VARIETAL	Cabernet Sauvignon 100%	COOPERAGE	Aged in 65% new French oak for 20 months
ALCOHOL	14.4%	RELEASE	Fall 2024
CASES	685	RETAIL	\$125.00